

Canape Menu

“Let’s go Fishing”

Beetroot Cured Salmon, Crispy Fried Capers
Smoked Trout, Beetroot Puree, Apple
Salmon & Mango Ceviche
Crab, Chilli, Watermelon
Seared Scallops, Saffron Lentils, Pork Crackling (supplement)
Cajun King Prawns, Avocado, Siracha Sauce
Salmon & Asparagus Tartlets (H)
Salt & Pepper Squid, Sweet Chilli Sauce (H)

“Nice to Meat you”

Bacon, Leek & Thyme Tartlets (H)
Rare Roast Beef, Blue Cheese, Horseradish Mayonnaise
Steak Tartare, Parmesan Crisp
Moroccan spiced lamb, flatbread, minted yoghurt (H)
Chinese five spiced Duck with Pomegranate & Grapefruit
Smoked Chicken, Black Olive Tapenade, Crisp Pancetta
BBQ Chicken, Pomegranate, Pumpernickel
Ricotta, Parma Ham, Fig Chutney
Duck Parfait, Caramelised Oranges, Toasted Brioche
Ham Hock, Ginger Chutney, Toasted Brioche
Cumin spiced Lamb Sausage Rolls (H)
Asian Pork Lollipops (H)
Duck Spring Rolls, Hoisin Dipping Sauce (H)

“Go Veg Out”

Porcini Mushroom Tartlets with Tarragon Crème Fraiche (H)
Whipped Goats Cheese with fresh Herbs, Sweet Red Onions
Grilled Halloumi, Chilli, Capers
Chargrilled Courgette, Feta Cheese, Mint
Blue Cheese, Celery, Grape, Brioche
Spicy Sweetcorn Fritters, Avocado Puree
Thyme and Garlic Roasted Tomato, Black Olive Tapenade
Baked Figs with Goats Cheese and Pomegranate (H)
Butternut Squash Arancini, Aioli (H)
Spicy Butternut Squash Soup Shots with Parmesan Biscuits (H)

(H) = served hot