CANAPE MENU SELECTION



TWO COLD & TWO HOT

FOUR COLD & TWO HOT

SIX COLD & THREE HOT

COLD CANAPES

Provencal Selection (V)

Mediterranean Vegetable Skewers (V)

Houmous, Za'atar and Sundried Tomato (VE)

Red Pepper Tapenade and Roasted Artichoke (VE)

Churrasco Chicken

Chicken and Chorizo

Seafood Selection

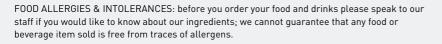
Smoked Salmon and Dill Blini

Mini Filled Bagels

HOT CANAPES

Mini Cheese Burgers
Cottage Pie Bites
Marinated Beef Skewers
Vegetable Quesadilla (V)
Tempura Prawns, Chipotle Dip
Lemongrass Salmon
Teriyaki Chicken
Pulled Pork Croquettes
Roast Beef Yorkshire Pudding







Please create a set menu by choosing one option from each course for all members of your party.

STARTERS

Smoked chicken, baby gem, croutons, parmesan, caesar dressing
Salmon and dill cromesqui, tomato and olive tapenade, lemon gel, shaved fennel
Pressed ham hock and pea terrine, piccalilli puree, pickled vegetables, focaccia crisp
Heritage beetroot tart, golden beetroot puree, samphire and shallots (Ve)
Sweet potato soup, pickled woodland mushrooms, white truffle oil (Ve)
Whipped goat's cheese, red wine poached pear, pumpkin granola, nasturtium leaves (V)

MAINS

Slow braised beef feather blade, fondant potato, root vegetables in red wine sauce
Roast chicken breast, parsley mash, roast artichoke, confit carrots, tarragon sauce
Confit pork belly, pan fried pork fillet, purple sprouting broccoli, toffee apple puree
Fillet of hake, carrot puree, braised chicory, seashore vegetables, lemon dressing
Butternut squash, kale, chickpea tagine, roasted fennel chutney, spinach and butterbean pakora (Ve)
Brassica and mushroom galette, pearl barley risotto, wild garlic pesto (Ve)

DESSERTS

Cream filled profiteroles, warm caramel sauce, raspberries and strawberries

Set English custard, rhubarb compote, sweet almond granola

Lime tart, Italian cream, candid fennel

Apple and raspberry tart vegan vanilla ice cream (Ve)

Orange torte, bitter orange glaze, honeycomb and shaved dark chocolate (Ve)

Vanilla pod cheesecake, blue berry compote



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STARTERS

Salmon trio "hot smoked, cured, and tartar" dill lemon and shoots Chicken liver parfait, apricot and brandy chutney, garlic sourdough Vichyssoise soup, homemade black treacle soda bread (Ve)

MAINS

Roast lamb rump and slow braised shoulder pave, parsnip puree, asparagus, roast violet artichokes

Barbary duck breast, pressed potato terrine, confit shallots, braised vegetables, red wine jus

Roast seabass, citrus crushed potatoes, charred gem lettuce, piccolo tomatoes, lemon butter sauce

Stuffed onion squash, arborio rice, fennel, apple and pomegranate ponzu sauce (Ve)

DESSERTS

Orange torte, bitter orange glaze, honeycomb and shaved dark chocolate (Ve)

Sticky toffee pudding, toffee sauce, caramel ice cream

Fresh berry tartlet, crème patisserie, berry coulis, crushed meringue, micro mint

