

Sample Hot Canapé Menu

MEAT

Seared Gower salt marsh lamb, wild garlic & herb crumb
Confit pork belly cubes, Port & star anise glaze
Beef Wellington, truffle duxelle
Jerk boneless free-range chicken wings
Venison & Port sausage puffs, caramelised Italian white onions
Mini Yorkshire puddings, aged rare roast beef, horseradish
Mini beef sliders, smoked Monty Jacks cheese

FISH

Smoked salmon cones, caviar
Hand dived scallops, crispy leeks, spiced curry dip
Cornish crab, chilli & sesame lollies, lime sauce
Cured Scottish salmon, wild rocket pesto, angel hair crisps
Smoked haddock & Welsh rarebit, toasted onion bagel
Sole goujons, tartar sauce (can oven bake)

VEGETARIAN

Sweet corn fritters, ginger syrup
Halloumi skewers, lemon & sesame dip
Cauliflower & Colliers mature cheddar melts
Suffolk asparagus soldiers, Hollandaise
Wild mushroom arancini, truffle, aged parmesan
Macaroni cheese bites
Goat's cheese money bag parcels



Sample Cold Canapé Menu

MEAT

21-day aged steak tartare, frites
Melon shots, Parma ham cubes
Asian infused chicken skewers, chilli syrup glaze
Foie gras parfait, pear & apple jelly
Baby mozzarella wrapped in prosciutto lollies, basil glaze
Ham hock press, apple & Weston's cider compote
Barbary duck rillettes, caper & confit shallot puree

FISH

Cornish crab, avocado mousse, salted cucumber & crisp tuille
Tuna tartare, Asian dressing
Home smoked Scottish salmon, caviar, poppy seed Bellini
Whitstable Native oysters, aged sherry vinegar & shallot dressing
Seared yellow fin tuna with black pepper crust, cured cucumber ribbons
Saudi king prawns wrapped in home smoked bacon, chilli tomato dip
Tuna Nicoise, soft boiled quails egg
Mini smoked salmon mousse cones, caviar 100 & 1000's

VEGETARIAN

Wild mushroom & garlic rillettes, thyme, crispy shallots, toasted sourdough
Quails egg, celery salt, toast, watercress salad
Pea & mint fritter, pea & honey dip
Goat's cheese mousse, cabernet pickled red peppers, ciabatta, quince jelly

