



Our Canapés

Served Cold

Duck pancake, cucumber, spring onions, hoi sin sauce

Smoked chicken Caesar salad tarts

Sirloin of beef, Yorkshire pudding, horseradish and watercress

Seared beef carpaccio, truffle dressing, parmesan, rocket

Chorizo basket, whipped goats cheese, cranberry compote

Dorset crab, citrus mayo, flour taco, mango salsa, coriander cress

Parma ham, fig, mascarpone and rocket skewers

Beetroot salmon, wasabi caviar, lime crème fraîche blini

Seared tuna, avocado and red onion salsa, coriander cress

Caviar, mini jacket potato, sour cream and chives

Smoked aubergine puree, pomegranate seeds, mini won ton cone, micro mint (Vegan)

Parmesan wafer, truffled goats curd, rhubarb and ginger jam (V)

Poached baby pear, creamed dolcelatte, shortbread, rocket (V)

Courgette and mint fritter, ricotta and sun blushed tomatoes (V)

Thai vegetable rice paper rolls (Vegan)

Baby vegetable crudites with hummus and baba ganoush

Served Warm

Black pudding scotch egg, piccalilli gel

Mini beef burgers, Gruyère cheese, red onion chutney, sesame bun

Cumberland sausages, apple and sage glaze

Herb crusted loin of lamb, minted pesto

Popcorn shrimp, yuzu mayonnaise

Steak and chips, béarnaise sauce

Fish and chips, mushy peas, tartare sauce

Lobster, dill and lemon mayo brioche roll

Salmon and parsley beignets, lemon hollandaise

Smoked haddock and parsley croquette with caper mayonnaise

Pea, broad bean and mint arancini (v)

Yellow pepper, sun blushed tomato and olive tarte tatin (V) (Vegan available)

Sesame crusted halloumi, broad bean and mint pesto (V)

White bean and rosemary filo tart, chilli and parsley pesto (Vegan)

Cauliflower fritter, spiced coconut yoghurt (Vegan)

Chickpea and coriander falafel, red pepper hummus (Vegan)

Sweet potato and red onion bhajis, mango and nigella chutney (Vegan)



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Dessert Selection



White chocolate and raspberry jaffa cakes (V)

Fresh fruit tart with elderflower cream (V)

Praline ganache cups (V)

Strawberry and mint cheesecake cone (V)

Caramelised apple empanadas with
vanilla mascarpone (V)

Lemon curd tarts, raspberry meringue (V)

Mini churros, dark chocolate dipping sauce (Vegan)

Salted caramel brownies, coconut cream (Vegan)

Fruit skewers, vanilla bean and passionfruit
syrup (Vegan)

Dressed Bar

A selection of bites arranged around the bar area and on occasional tables for your guests to enjoy.

Minimum 3 items

Pesto and parmesan cheese straws

Cornish sea salted pork crackling

Roasted root vegetable crisps (V)

Truffled popcorn (V)

Smoked toasted corn kernels (Vegan)

Additional Items

Salted pretzel knot (V)

Sweet chilli cashew nuts (V)

Chilli and garlic olives (V)

Wasabi green peas (V)

Gouda cheese palmiers (V)

Bowls & Small Plates

Teriyaki glazed short rib, buttered corn and leeks,
sweetcorn purée, pickled Thai shallots

Pan seared stone bass, curried cauliflower puree,
roasted cauliflower, pickled purple cauliflower,
wilted spinach, molasses dressing

Venison sausage, colcannon mash, redcurrant gravy

Cajun chicken, sweet potato mash with chilli
and lime

Hoi sin pork, baby corn, rice noodles

Crispy aromatic lamb, sticky rice, spring
onion and cucumber

Fish and chips, chunky pea purée, red onion
tartare sauce

Sweet chilli prawns, sesame noodles

Mushroom ragu, creamed polenta (V)

Soy marinated tofu, quinoa stir fry (Vegan)

Goats cheese soufflé, roast beetroot chutney,
mustard and cream sauce (V)

Courgette, broad bean and mint risotto (V)
(Vegan available)

Wild mushroom and kale gnocchi (V)
(Vegan available)

