



Our Canapés

Served Cold

Crispy aromatic duck pancake, cucumber, spring onions, hoi sin sauce

Ginger chicken, wasabi mayo, cucumber and mouli in a sesame cone

Rare roast sirloin of beef in a Yorkshire pudding with horseradish and watercress

Seared beef carpaccio, truffle dressing, parmesan, rocket on rosemary crostini

London smoked salmon, lemon cream cheese, bagel crisp and dill

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

Parma ham, fig, black pepper mascarpone and rocket

Beetroot salmon, wasabi caviar and lime crème fraiche blini
Tuna tartare with avocado and red onion salsa, coriander cress

Crayfish and ginger sushi roll

Smoked aubergine puree, pomegranate seeds, crostini and micro mint (VG)

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

Poached baby pear, creamed dolcelatte and rocket on cheddar shortbread (V)

Courgette and mint fritter topped with ricotta and sunblushed tomato (V)

Thai vegetable rice paper rolls (VG)

Heirloom tomato, pesto and vegan parmesan tartlet (VG)

Served Warm

Nduja and Manchego croquettes with tomato and red onion salsa

Buttermilk chicken, waffle and maple syrup

Herb crusted loin of lamb, cherry tomato jam and mint jelly

Mini beef burgers, Gruyere cheese, red onion chutney in a brioche bun

Cumberland sausages, apple and sage glaze

Mini fillet of beef wellington

Popcorn shrimp, yuzu mayonnaise

Steak and chips cones with béarnaise sauce

Fish and chips cones with mushy peas and tartare sauce

Lobster, dill and lemon mayo brichoe roll

Confit tuna empananda with lemon aioli

Tandoori spiced salmon on a paratha crisp

Butternut squash and parmesan arancini with red pepper dip (V)

Yellow pepper, sunblushed tomato and olive tarte tatin (V) (VG available)

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

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

Cauliflower fritter, spiced coconut yoghurt (VG)

Chickpea and coriander falafel, red pepper hummus (VG)

Sweet potato and red onion bhajis, mango and black onion seed chutney (VG)



Our Canapés 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)

Lemon curd tarts, raspberry meringue (V)

Mini churros, dark chocolate dipping sauce (VG)

Salted caramel brownies, coconut cream (VG)

Fruit skewers, vanilla bean and passionfruit syrup (VG)

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 (V)

Cornish sea salted pork crackling

Roasted root vegetable crisps (V)

Truffled popcorn (VG)

Smoked toasted corn kernels (VG)

Salted pretzel knot (VG)

Oyster and vinegar crisps

Sweet chilli cashew nuts (VG)

Smoked almonds (VG)

Chilli and garlic olives (V)

Wasabi green peas (VG)

Seaweed rice crackers (VG)



Bowls & Small Plates Served Warm

Thai chicken, sticky rice, roasted peanut crumb and purple basil

Teriyaki glazed short rib, buttered corn and leeks, sweetcorn puree, pickled Thai shallots, crispy shallot rings

Grilled Venison sausage, colcannon mash and rich redcurrant gravy

Cajun chicken, sweet potato mash with chilli, lime and coriander

Brazilian feijoada, spring onion rice, fried bananas and collard greens (traditional smoked pork, chorizo and black bean stew)

Crispy aromatic lamb with cucumber, pickled radish and spring onion salad

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

Seafood paella

Pumpkin, chickpea and coconut curry, coriander rice topped with fried chilli and crispy shallots

Warm goat's cheese, garlic green beans and beetroot salad (V)

Vegan mac and cheese, crispy kale, roast cherry tomatoes (VG)

Moroccan vegetable tagine on a bed of herbed couscous with pomegranate seeds (VG)

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

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

