CANAPÉS

A wonderful way to welcome your guests during your drinks reception.

SPRING & SUMMER

Broad Bean, Feta & Wild Garlic Crostini (V)
BBQ Asparagus, Lemon Hollandaise (V)
Spring Chicken & Truffle Terrine, Pea Purée
Smoked Trout, Pickled Cucumber, Tapioca Cracker

£16

AUTUMN &WINTER

Cocktail Sausage Toad in the Hole, Mustard
Smoked Haddock Kedgeree Balls
Spiced Beetroot Falafel, Sour Cream (V)
Shot Glass of Curried Parsnip Soup (V)

£16

CLASSIC

Smoked Salmon Blinis with Sour Cream & Dill
Baby Yorkshire Pudding & Rare Fillet of Beef
Sundried Tomato, Mozzarella & Basil Pesto on a Parmesan Biscuit (V)
Pork & Chorizo Double Sausage Roll

£17.75

ASIAN

Char Siu Pork, Prawn Cracker, Spring Onion
Masala Potato 'Aloo Bonda' (V)
Tandoori Chicken on a Poppadom with a Minted Yoghurt
Korean Fried King Prawn & Sesame Tempura

£17.75

CONTEMPORARY

Mini Fish & Chips
Mapel Glazed Doughnut, Crispy Bacon
Savory Choux Bun, Swiss Cheese & Ham
Manchego Croquetas, Quince purée (V)

£18.50

LUXURY

Chunky Triple Cooked Chip, Truffle & Parmesan (V)
Smoked Duck, Sauternes Jelly & Brioche
Seared Scallops, Preserved Lemon & Caper Salsa
Asparagus baked in Filo Pastry, Tomato Tapenade (V)

£18.50