



CANAPÉ MENU

Served Cold

Vegan

Rice paper rolls of Jaipur slaw – red cabbage, carrot, white radish, mango lime, mint

Quinoa, beetroot & cucumber sesame rolls, soy sauce, wasabi

Gazpacho shots, diced mixed peppers, extra virgin olive oil

Salmerejo shots, sun dried tomato, herb croutons

Baked Spiced root vegetable cakes, tamarind, date dip

Vegetarian

Heritage beets, creamed dolcelatte, pecan praline

Fried quails egg, porcini butter, grilled herb crostini

Baked masala omelette, fresh coriander, red onion salsa

Truffled French brie, young watercress, brioche crostini

Parmesan crisp, chilled creamy risotto, chives

Griddled focaccia baked croutes, goat cheese, broad beans, mint

Fish & Meat

Celery salt & coriander seed crusted salmon, tabbouleh, yuzu dressing (spoon)

Seaweed tempura, sea bass, pomegranate ceviche

Wonton crisp, tuna tartare, soy, root ginger, toasted sesame seeds, coriander shoots

Sea trout cured, ginger, miso soy, orange, corn tortilla, avocado

Smoked fish rillettes, crème fraîche, dill, pickled beetroot

Croustade of Cornish crab, tomato & lemon salad, lobster mayonnaise

Smoked salmon maki roll, gherkins, capers, shallot, sour cream, keta caviar

Marinated rump of lamb, caponata, minted salsa verde, new potato crisp

Pork scratching crisps, barbequed pork shoulder, burnt apple puree

Smoked duck rillettes, blackberry jelly

Peppered beef fillet, roast cauliflower purée, candied carrot (spoon)

Rice cracker of crispy duck, hoi sin sauce

Toasted flat bread, pulled lamb shoulder, tahini, watercress pesto

Chorizo, potato, watercress salad, fried quail's egg



CANAPÉ MENU

Served Hot

Vegan

Baked chestnut mushrooms, pepperonata, marjoram
Spiced pea kachori - pastry baked cinnamon, ginger peas - sweet & spicy tomato chutney
Roast Patty pan, imam bayildi, coriander, lemon hummus
Caponata crouton, candied pine nuts

Vegetarian

Baked cauliflower brûlée, sautéed cepes
Spinach gnocchi, porcini, taleggio
Parmesan & lemon polenta, celery aubergine, baby basil
Falafel, butternut squash, burnt aubergine, cucumber yoghurt
Griddled asparagus spears rolled in manchego, romesco sauce
Maharaja quails eggs in red onion bhaji mix

Fish & Meat

Steamed scallop wonton dumplings, pickled vegetables
Fish 'n' chip - halibut, potato & mousse in panko breadcrumbs, truffle tartare sauce
Gyoza crisp of miso black cod, pickled ginger, citrus mayonnaise
Baked hake fillet, pea purée, confit lemon (spoon)
Saffron marinated monkfish, white bean, truffle dip
Smoked haddock & spinach tartlet, quail eggs, grain mustard hollandaise
Grilled chicken tikka skewers, mint, yoghurt chutney
Ox cheek croquets, celeriac, apple remoulade
"Shepherd's pie" tartlet - braised lamb shoulder, peas, vegetables, cheddar crust
Spiced lamb koftas, red onion sumac, harissa
Bresaola, gruyere & truffle butter, brioche croque monsieur
Slow cooked chicken & parmesan Peruvian spring roll



CANAPÉ MENU

Dessert canapés

Lemon curd madeleines

Mini seasonal macaroons

Salted caramel & dark chocolate tartlet

Lime & vanilla cheesecake

Chocolate, raspberry & eucalyptus mousse

Dark chocolate & hazelnut brownie

£3.75+VAT per item

Pre-Dinner Canapés (3 Piece) £11.25 +VAT

Min Number Reception Canapés (12 Piece) £42+VAT

All above prices are exclusive of VAT

Foods described within this menu may contain nuts, derivative of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.