



CANAPÉS

Spring / Summer

Vegetarian

Avocado and roast pepper sushi roll served
with sesame dip
(Soya, sesame)

Olive crusted vegan feta crostini, tomato wafer
(Gluten-wheat, soya)

Crispy gouchujang devilled egg
(Gluten-wheat, soya)

Pea mousse and parmesan wafer
(Dairy-milk)

Tomato ceviche, filo cone, citrus buttermilk
(Gluten-wheat, dairy-milk)

Hoisin tofu, cucumber and chilli (vg)
(Soya)

Charred leek and stilton tart
(Gluten-wheat)

Lentil and sweet potato curry filo pillows
(Mustard, gluten-wheat)

Young broccoli and samphire Pakoras
(Gluten-wheat, soya)

Grilled artichoke croquette
(Gluten-wheat)

Mushroom Stroganoff croquette, cornichons with smoked
paprika (vg)
(Gluten-wheat, sulphites)



CANAPÉS

Fish

Salmon nori roll, wasabi and crispy ginger
(Fish)

Tuna taco, fennel seed crumb
(Fish, gluten-wheat)

Chalk stream trout, cucumber and caviar
(Fish, dairy-milk)

Rice wine cured salmon, dikkon and wasabi cream
(Fish, mustard, dairy-milk)

Cold water prawn, caviar, tarragon crème fraîche
(Crustacean, fish, dairy-milk)

Popcorn tiger prawn, tonkatsu
(Crustacean)

Smoked haddock welsh rarebit
(Fish, gluten-wheat, dairy-milk)

Scallop and bacon pops
(Shellfish)

Jerk salmon, root beer mayo
(Egg, sulphites, fish)

Hot smoked salmon and samphire pakora
(Fish, gluten-wheat)



CANAPÉS

Meat

Beef tartar curried egg yolk
(Gluten-wheat, egg)

Salt marsh lamb carpaccio pickled mint
(Gluten-wheat)

Roast chicken, orange and fennel
(Gluten-wheat)

Butter chicken and apricot terrine
(Dairy-milk)

Tandoori chicken, mango and naan
(Gluten-wheat, celery)

Harissa spiced confit chicken and watermelon

Sugar pit beef croquet with siracha
(Gluten-wheat)

Chimichurri asado beef skewer



CANAPÉS

Autumn / Winter

Vegetarian

Saint Agur gougères

Spiced lentil dhal cake, coriander pesto (vg)

Vegan crab & dill bites, lemon hollandaise (vg)

Buffalo quinoa ball, vegan ranch dip (vg)

Pea & Parmesan beignets

Smoked Applewood Welsh rarebit, shaved black truffle

Mozzarella arancini, tomato fondue

Cranberry, pecan & goats' cheese truffles

Vegan feta mousse, pine nuts, young spinach (vg)

Crostini of white bean, charred onion powder
& tarragon (vg)

Beetroot macaroon, smoked goats' cheese, black olive

Woodland mushroom duxelles croûte, truffled cream

Thai spiced pineapple, wild rice cakes, chilli gel (vg)

Creamed artichoke, melted onion & brie tart



CANAPÉS

Fish

Bouillabaisse soup cups, rouille, croûtes

Tandoori fish skewer, chilli, lime

Scallop, brown butter, pink grapefruit, tarragon

Fish & chips, tartar

Cornish crab cake, smoked paprika & sherry mayo

Crisp red mullet escabeche

Smoked rugglesh with a caper & raisin purée

Hot smoked salmon, pickled cucumber, horseradish crème
fraîche

Spiced prawn & cucumber cocktail

Ceviche of monkfish, beetroot mousse, confit orange

Tuna tartar, crisp rye, fennel, tomato

Teriyaki cured salmon, winter slaw, horseradish crisp breads

Cornish crab, tarragon crostini

Poached & smoked salmon roulade



CANAPÉS

Meat

Tandoori chicken, burnt lemon yoghurt

Korean braised beef short rib croquette, garlic & chilli sauce

Braised lamb shoulder shepherd's pie

Confit duck, apricot bon bon

Chargrilled tandoori chicken, mint yoghurt

Spanish ham & Manchego croquette, tomato & chilli jam

Crisp pork belly fritter, caramelised pineapple

Confit lemon chicken, mascarpone, chervil shortbread

Pulled butter chicken & pistachio ballotine

Pressed chicken, leek & black truffle terrine

Smoked duck, roast fig, candied walnut crumb

Bresaola, mascarpone, truffle

Beef tartar, fresh horseradish, caperberries

Tiny Yorkshire pudding, rare fillet, whipped beef dripping,
watercress