

CANAPÉS

COLD CANAPÉS

TOMATO AND MOZZARELLA BRUSCHETTA
HERB MARINATED PARMA HAM, MOZZARELLA & OLIVE SKEWERS
PANCETTA & QUAIL EGG ON BRIOCHE, TRUFFLE MAYONNAISE
SMOKED SALMON & DILL PARFAIT ON BUCKWHEAT
PANCAKES WITH KETA
HAM HOCK TERRINE WITH CHUTNEY
FIG, BLUE CHEESE & MASCARPONE MOUSSE, WALNUT BISCUIT
CRAYFISH AND DORSET CRAB, DILL LEMON MAYONNAISE,
GINGER SEEDED SCONE
SEARED BEEF CARPACCIO, CEP PURÉE,
PARMESAN FACELLE CROUTON
BOMBAY CHAAT WITH TAMARIND, CORIANDER MANGO SALSA

WARM CANAPÉS

LEMON & CORIANDER FALAFEL WITH SMOKED AUBERGINE
& TOMATO CUMIN PURÉE
COURGETTE & SHALLOT FRITTER WITH HOMEMADE SMOKED
KETCHUP
CAVE AGED CHEDDAR & SPRING ONION RAREBIT
RARE BEEF & HORSERADISH CREAM FILLED YORKSHIRE PUDDINGS
PARMESAN GNOCCHI & SUNDRIED TOMATO
KING PRAWN & PARMA HAM SKEWERS
SMOKED FISH CAKES WITH SHALLOT & CAPER PICKLE RELISH
SPICED HARISSA MARINADED SEA-BASS SERVED
WITH LEMON TAHINI CORIANDER CRESS
SPICED LAMB KOFTA SKEWER WITH ORANGE MINT YOGHURT
HONEY GLAZED LEMON & THYME CHICKEN SKEWER

FOOD INFORMATION:

Bespoke dishes available on request. Please note that all our food contains allergenic ingredients. Please let your event coordinator know if you or any of your guests have any allergies or dietary requirements we should be aware of.

All allergies and dietary requirements must be notified prior to your event date.