

## Canapés

Choice of 6 canapés £24.00

Choice of 8 canapés £29.50

Choice of 10 canapés £34.50

Choice of 12 canapés £39.50

Minimum 50 guests

## Meat

## Cold

Hoisin duck pancake with chilli, lime and coriander  
 Chicken liver mousse with a raspberry shard and sesame  
 Con  
 Soy and brown sugar cured beef with enoki mushroom  
 Marmalade  
 Ham hock ballotine with quince jelly and Granny Smith  
 Apple  
 Smoked chicken Caesar salad on baby gem lettuce  
 Pressed confit lamb shoulder with tagine vegetables and  
 preserved lemon  
 Hay smoked venison with rocket, shaved parmesan and  
 truffle oil

## Hot

Chicken and ginger spring roll with peanut sauce  
 Lamb kofta with tzatziki  
 Pulled pork slider in a brioche bun with smoky barbecue  
 sauce  
 Pig's cheek croquette with piccalilli  
 Teriyaki chicken skewer with toasted sesame seeds and  
 spring onion  
 Sliced beef fillet with triple cooked chips and béarnaise  
 sauce  
 Guinea fowl ballotine with wild mushroom truffle cream  
 and pancetta  
 Black pudding and apple bon bon with crackling crumb  
 Beef burger with English Cheddar, crispy shallot and  
 tomato relish

## Fish

## Cold

Smoked salmon, goat's cheese, whole wheat and quinoa  
 biscuit with dill crème fraîche  
 Yellow fin tuna with yuzu pickled cucumber, carrot and  
 radish  
 Crayfish tail, apple and celeriac remoulade with a shell fish  
 reduction  
 Seabass ceviche with avocado purée and shaved radish  
 Cornish crab with pear, blackberry and red vein sorrel  
 Deep port mackerel with cauliflower purée on brown toast

## Hot

Thai fish cake with chilli and cucumber sauce  
 Ras el hanout marinated candy floss prawn with saffron  
 and lime yoghurt  
 Blackened cod with a miso glaze  
 Charmoula marinated seabass with red pepper hummus  
 and a salted potato crisp  
 Kedgeree crab with apricot mayonnaise and quail's egg  
 Seared scallop with tomato fondue and pancetta  
 Crab cakes with kimchi and Korean chili paste  
 Crayfish mac and cheese with rocket

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### Vegetarian

#### Cold

Black sesame seed cone with artichoke purée, quince jelly  
and truffle shavings

Creamed Stilton with pear, rocket and walnut bread  
crostini

Savoury profiterole with goat's cheese, mint and lemon

Green pancake with broad bean salsa and sumac feta

Paprika scone with chive emulsion and quail's egg

Watermelon with feta cheese and aged balsamic vinegar

#### Hot

Beetroot, lentil, butternut squash and paneer spring roll

Parmesan gnocchi with onion purée and semi-dried  
cherry tomato

Grilled halloumi on flatbread with harissa

Spiced sweet potato cake with coconut sambal

Chickpea and coriander falafel with baba ghanoush

Balsamic tomato and pesto on quinoa and whole wheat  
biscuit

Pão de queijo - Brazilian cheese bread with chilli mango  
salsa

Quail's egg Florentine with pink peppercorns

### Dessert

Sea salt crusted chocolate tart

Lemon meringue cone

Lychee and raspberry cheesecake with white chocolate drizzle

Tropical panna cotta on a coconut cupcake sponge

Milk chocolate and passion fruit profiterole

New York style vanilla cheesecake with blueberry compote

White chocolate and pineapple tartlet

Exotic fruit skewer with passion fruit dipping sauce

Selection of macaroons

Artisan marshmallows