

CANAPE MENU

For your event, we advise you to choose four to six items for pre dinner, and if your holding a reception, one canape every 15 mins would be sufficient

Savoury Canapes

Vegetarian

Smoking carrot crisps, curd, wasabi, borage flowers

Caramelised chestnuts, goats chase and pine

Tomato, basil and ricotta crema 'pizza delivery'

Caramelised onion tart with cave aged cheddar

Sour dough croute, beetroot tzatziki

Focaccia with winter mushroom pate

Crispy curly fries, sour cream, + caviar

Roasted butternut chips with gorgonzola

Truffled parmesan cheese straws

Caramelised pear and colston basset stilton tart

French shallot tatin

Wild mushroom arancini

Meat

Venison kofte with spiced cranberry

Roast chicken crisp, smoked cod, green apple

Rosti, seared beef, béarnaise sauce

Pigs in blankets honey glaze

Cumberland cocktail sausages, caramelised onion and mustard

Mini Peking duck wraps with hoi sin & honey

Pizza, tortilla, serrano ham, pepperade,,basil

Fish

'Prawn toast' – cured rose shrimp and avocado crouton

Smoked Salmon, potato cake, crème fraiche

Sevruga Caviar, blini, sour cream,

Tuna cerviche taco, crushed avocado

Cured salmon pizza, truffle, yuzu tortilla

Crab spring rolls, spiked mayonnaise

Hot smoked salmon blini. Horseradish crème fraiche

Seared scallops, vierge dressing,

Tuna tartare, pineapple, wasabi, tobiko, tapioca wafer

Rose Prawn Cocktail, tart, vodka spiked marie rose,



Barbecue's *by Nigel*

Ethically sourced artisan produce cooked to perfection over charcoal in your own garden, opulence at its finest.

From The Allotment

New Season Potato Salad

Cous Cous, Mint & Parsley Salad

Heritage Tomato & Mozzarella Salad

Potato, Spring Onion and Tarragon Salad

Baba Ghanoush

Layered Waldorf Salad

Watermelon, Feta & Basil Salad

Theatre, carved from the coals for you

Rib of aged Scottish Beef, café de Paris butter

Belly of Pork Char Sui, Bao Bun

Thyme & Lemon marinated Poussin, Lemon Dressing

Maple Glazed Pork Leg, Apple Doughnuts

Char Grilled Whole Salmon, Salsa Verde

Spit Roasted Suckling Pig, Caramelised Apple

From the Charcoal

Tuna Steak with Wasabi & Yuzu Dressing

Coffee Smoked Brisket of Beef Taco

Charred Sirloin of Herefordshire 28 day Beef Chimichurri

Angus Burgers, Salad, Brioche roll

Sardines, Orange Salsa

Piedmont Peppers, Salsa (Vegan)

Cauliflower Steak, Spiced Sultanas (Vegan)

Japanese baked Mushrooms (Vegan)

Chargrilled Vegetable Medley with Ponzu (Vegan)

Grilled Lobster with Sea Herb Hollandaise

Whole Turbot, Sauce Mouseline



Barbeque continued....

Skewers

Mediterranean Haloumi Skewer (v)

Spiced Chicken Skewer with Raita

Tiger Prawns Skewer with Lime

Rump of Lamb Skewer, Minted Yogurt Raita

Swordfish Skewer with Lemon, Butter, Garlic

Dessert Bar

Tiny Doughnuts, Raspberry Dip

Mini Strawberry Meringues

Tiny Black Forest Gateau,

Assorted Macaroons

Rhubarb Fool

Mini Victoria Sponge

Salted Caramel Eclairs

Tiramisu Cup

Platter of Fruit Skewers

Alternatively, choose a plated dessert from the Seasonal menu

Cheeseboards

Selection of British Artisan Cheese, Fruit, Chutneys and Crisp Crackers.



Sharing Boards

Good enough to feast over all day.

Sea

Shrimps, prawns, smoked & cured salmon, crab salad, smoked trout, crayfish, cured cucumber, fennel salad,
(Lobster, dressed crab can be added for a slight increase per head)

Allotment

Char grilled seasonal vegetables, celeriac remoulade, English garden salad, Nicoise salad, potato & chive salad
Waldorf salad, Moroccan cous cous salad, cob salad

Continental Land

A selection of charcuterie, serrano ham, lomo and saussons, fuet, jesus de beajolais, pate,
with pickles and olives

British Land

Artisan flavoured sausage rolls, mini beef wellington, scotch egg selection, chorizo, black pudding,
rare breed pork, cold sliced meats, chutneys, pickles

Dairy

British Artisan Cheese Board

A classic selection of artisan British cheese, with sour dough crackers, chutneys and fruit,

All above served with artisan breads and butter.

Desert Bar

Choose six items from below

Crème Caramel, Lemon meringue pies, mini French fancies ,tiny black forest gateau,

Assorted Macaroons, rhubarb sundae, mini victoria Sponge, platter of fruit skewers , hazelnut puffs, raspberry mill

