

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,



Bowl Food

Vegetarian

Heritage carrot, organic yoghurt, Thai basil, smoked almond (v)
Potato gnocchi, parmesan, sundried tomatoes, smoked butter, rosemary oil (v)
Apple burrata, smoked tomato, celeriac, blossom (v)
Truffled macaroni cheese, pangrattato (v)
Crispy macaroni cheese, truffle mayo, shaved parmesan (v)
Cauliflower pakora, cauliflower salad (v)
Wild mushroom risotto, shaved truffle (v)
Beet, beet and beets; mallow, ketchup, salt baked, pickled and candied beetroots (v)
Yuzu Mushrooms, celeriac salad (v)

Fish

Cured Trout Fillet , smoked trout roe, nasturtiums, cucumber jelly
'Scotch egg' – salmon, spinach, Burford hens egg
Grilled tuna, strozzapretti pasta, confit tomato, capers, olives, parsley
Sea bass ceviche, orange, basil, capers, crispy tortilla
Crab, burnt onion and avocado (+ £2 p.p)
Lobster, cucumber, fennel and mango (+ £3 p.p)
Skate, apple and celeriac
Robata octopus, wasabi mash
Sardines on toast, heritage tomato salad
Battered fish cakes, tartare sauce
Tempura prawns, vegetable noodles
Black cod, Miso

Meat

Treacle cured beef, horseradish, English mustard
Mint miso poached lamb, sweet potato, goats curd, goji berry, orange blossom
Smoked venison tartare, buckwheat, green garlic, pickled golden beetroot
Japanese fried buttermilk chicken, seaweed crack, honey miso kewpie
Five spice soy braised beef cheek, raw vegetable noodles, chilli vinegar sauce
Slow roast pork belly, kimchi, bao
Crispy duck salad, hoi sin
Flash fried beef, tempura mushroom
Tiny beef Wellington, creamed potato
Confit of duck 'a l'orange'
Bourguignonne of beef, pomme purée
Wagyu beef, peppercorn, daikon & wasabi ponzu (+ £10 p.p)

