



MEAT SELECTION

CANAPES

GLAZED TERIYAKI CHICKEN

Served on a Skewer with Charred Red Peppers (G)

SLOW ROAST PORK BELLY

Served in a Spicy Barbeque Glaze

JERK CHICKEN

Served with Spicy Mayonnaise & Micro Cress in a Sesame Cone (E) (D) (SS)

RARE ROAST FILLET OF BEEF

Served in a Yorkshire Pudding with Creamed Mash & Balsamic Caramelised Onions (E) (D) (G)

CHICKEN PARFAIT & CARAMELISED RED ONION CHUTNEY

Served on a Garlic & Thyme Crostini (D) (G)

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST (PLEASE NOTE THAT OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS). MENUS ARE SEASONAL AND SUBJECT TO CHANGE. ALL RATES ARE EXCLUSIVE OF VAT AT 20%



FISH SELECTION

CANAPES

SOFT HERB & CHILLI BUTTER TEMPURA PRAWN

Served with a Lemon Mayonnaise (C) (D) (G) (E)

CRAB & GRUYERE TARTLET

Served with a Coriander Cress (C) (D) (G) (E)

SMOKED SALMON MOUSSE

Served with Cucumber & Horseradish Creme Fraiche on Toasted Sourdough
(F) (D) (G) (MU)

BEETROOT & GIN CURED SALMON

Served with Pickled Cucumber, Apple Relish & a Beetroot Caviar (F) (SD)

ATLANTIC PRAWN & CHORIZO

Served on a Skewer with a Lemon Oil Glaze Topped with Chopped Parsley
(C) (E) (D)

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VEGETARIAN | VEGAN
SELECTION
CANAPES

**CARAMELISED ONION & FETA CHEESE
FILO TARTLET**

Served with Micro Cress (V) (G) (D) (E)

GOAT'S CHEESE LOLLIPOP

Served with a Pickled Beetroot Glaze & Topped with Popping Candy (V) (D)

**MINI PORTOBELLO MUSHROOM &
BUTTERNUT SQUASH TACO**

Served with a Pumpkin Puree (VG)

CHICKPEA FALAFEL

Served with a Harissa Tomato Sauce (VG)

CRISPY JERK TOFU

Served on a Skewer with Charred Red Peppers (VG)

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*VEGETARIAN | VEGAN
DESSERT SELECTION
CANAPES*

MINI VANILLA & GINGER CHEESECAKE

Served with a Honeycomb Crumb (V) (D) (E) (G)

MINI CHOCOLATE & PEANUT BROWNIE

Served with Kirsch Chantilly Cream (V) (D) (E) (G) (P)

MINI ECLAIRONS

Your Choice of Toffee, Banana, Pistachio (N) or Chocolate (V) (D) (E)

SALTED CARAMEL POT DE CREME

Served in a Chocolate Tartlet with Shortbread Crumbs & Crystallised
Ginger (V) (D) (E) (G)

MINI CHOCOLATE & ORANGE TRIFLE

Served Layered with Coconut (VG)

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