

CANAPÉ MENU

Christmas 2020

MEAT

CRANBERRY AND GINGER PORK CHIPOTLE

Served on a skewer (G)

CHICKEN PARFAIT & CARAMELISED RED ONION CHUTNEY

Served on a garlic and thyme crostini
(D) (G) (SD)

ROAST TURKEY, CRANBERRY AND BRIE

Served in a filo tartlet (D) (G)

RARE ROAST FILLET OF BEEF

Served in a Yorkshire pudding with creamed
mash and balsamic caramelised onions
(E) (D) (G) (SD)

ROAST TURKEY

Served in a Yorkshire pudding with spring
onion mash and cranberry sauce (D) (E) (G)

KEY TO ALLERGENS:

(CE) Celery / (G) Cereals containing gluten / (C) Crustaceans / (E) Eggs / (F) Fish / (L) Lupin / (D) Milk (Dairy) / (M) Molluscs / (MU) Mustard / (N) Nuts / (P) Peanuts / (S) Soya / (SS) Sesame Seeds / (SD) Sulphur Dioxide (sometimes know as sulphites) / Vegetarian / Vegan / Head Chef Barry's favourite If you suffer from an allergy or intolerance, please notify a member of staff who would be pleased to help. Menus are seasonal and subject to change.

We've highlighted our Head Chef's favourites, but please check your quote for how many selections are included in your package!
We highly recommend choosing a Meat, Fish and Vegan option from the above selection.

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FISH

PRAWN TEMPURA

Served with red chilli and
A lemon aioli dip (C) (E) (G)

CRAB AND GRUYERE TARTLET

Served with a coriander cress
(C) (D) (G) (E)

HOT SMOKED SALMON MOUSSE

Served with dill cress on
a blini (F) (D) (G)

BEETROOT AND GIN CURED SALMON

Served with pickled cucumber, apple relish
and a beetroot caviar (F) (SD)

ROASTED SALMON AND LEEK TARTLET

Served with chopped dill (F) (D) (E) (G)

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VEGETARIAN / VEGAN

CARAMELISED ONION AND FETA CHEESE FILO TARTLET

Served with micro cress (G) (D) (SD)

PORTOBELLO MUSHROOM AND BUTTERNUT SQUASH TACO

Served with a pumpkin puree

GOAT'S CHEESE LOLLIPOP

Served with a pickled beetroot glaze and topped with popping candy (D) (N) (SD)

CHICKPEA FALAFEL

Served with a sweet chilli dipping sauce (G)

WILD MUSHROOM TARTLET

Served with parmesan and parsley cress (D) (E) (G)

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SWEETS

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CHOCOLATE MOUSSE

Served in a dark chocolate cup with fresh redcurrants (D) (E)

SALTED CARAMEL POT DE CRÈME

Served in a chocolate tartlet with shortbread crumbs and crystallised ginger (D) (E) (G) (SD)

VEGETARIAN

MINI VANILLA AND GINGER CHEESECAKE

Served with a honeycomb crumb (D) (E) (G) (SD)

MINI CHOCOLATE AND PEANUT BROWNIE

Served with Kirsch Chantilly cream (D) (E) (G) (P)

VEGAN

MINI CHOCOLATE AND CLEMENTINE TRIFLE

Served layered with coconut (G)

MINI ALMOND CAKE

Topped with poached rhubarb and a rhubarb jelly (G) (N)

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