



## CANAPE MENUS

*Our homemade canapes are perfect for cocktail receptions, or with drinks before lunch or dinner.*

£10.00 PER PERSON TO INCLUDE 3 OPTIONS FROM LIST BELOW

(ADDITIONAL CANAPES AVAILABLE @ £3.50 PER CANAPE)

### Cold canapes

Cider cured sea trout on rye, apple and horseradish

Smoked salmon blini, horseradish crème fraiche

Bloody Mary Rock oyster

Confit mackerel, mustard and sorrel

Mini beef Rossini on brioche crouton

Pork fillet, fennel, apple and prune compote

Mini house terrine, piccalilli

Pesto rare beef, focaccia, tomato relish

Potted duck crouton, pickled shallots

Aubergine caviar, charcoal cone, tomato and basil (V)

Mini seeded granola bar, goats cheese mousse (V)

Bloody Mary jelly, focaccia, confit cherry tomato and celery (V)

### Hot canapes

Surf and turf, cocktail sauce

Sesame seed tuna, wasabi mayo

Parmesan crumbed plaice, sweetcorn mayo

Tempura prawn, sweet chilli sauce

Rock salted lamb skewer, mint hollandaise

Courgette fritter, ricotta, basil and pine nuts (V)

Butternut squash arancini ball (V)

Red pepper and goats cheese croquette, tomato relish (V)

### Vegetarian (V)

All produce is seasonal if it can't be sourced an alternative will be provided  
As nuts are used in the kitchen, dishes may contain, directly or indirectly, nuts or nut products  
Please note a 12.5% service charge will be added to your final function bill