



CANAPE MENU

Our homemade canapes are perfect for cocktail receptions, or with drinks before lunch or dinner. The Chef would recommend 3-4 canapes per person prior to dining, or 6-8 per person for a drinks reception.

£3.75 per canape

Fish

Kings cured Smoked Salmon and Dill Crème Fraîche on Mini Blini

Devon Crab and Avocado Cone

Tempura Tiger Prawn with Sweet Chilli Sauce

Seafood and Chive Mousse with Keta Caviar

Meat

Rosette of Parma Ham with Smoked Tomato Chutney

Chicken Liver Parfait with Onion and Balsamic Chutney

Beef Steak Hash with Beetroot and Horseradish Remoulade

Chicken and Garden Herb Mousse with Mushroom Ketchup

Vegetarian

Quail Egg with Cream Cheese and Chives (v)

Baked Goats Cheese Mousse with Tapenade (v)

Red Pepper Hummus, Purple Basil Pesto (vegan)

Vegetable Spring Roll Hoi Sin Dip (v)

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products.

Please advise of any allergen or dietary requirements in advance

A committee suggested gratuity at 10% will be added to your final bill.