

Canapé Selection

Cold Canapes

Smoked salmon & ricotta profiterole.
Filo basket , mango & coriander chicken.
Thyme & shallot scone, Roquefort & red onion marmalade(v).
Gravadlax on herb blini, sour cream & pickled cucumber.
Herb Crostini, Hummous, roasted aubergine & tomato confit(v);
Wafer Parma ham roast fig ciabatta
Tuna Carpaccio, wasabi crème fraiche on crostini
Pepper salt beef with piccalilli on rye
Tandoori marinated chicken fresh mint yoghurt dressing
Lime & Chilli Mackerel, Green Pea Mayonnaise
Duck Liver Pate & port jelly on brioche
Asparagus & kalamata olive tapenade on croute
Cherry tomato & mozzarella on basil croute
Confit of duck and apricot roulade on croute
Chilli & coriander crayfish on turmeric croute
Tuna Carpaccio & pickled ginger on croute

Hot Canapes

Smoked bacon and cherry tomato tartlet
Wild mushroom and tarragon leek tartlet (v)
Yorkshire pudding, sirloin of beef & horseradish crème fraiche.
Confit duck spring roll with spiced plum.
Coconut & chilli tempura prawn
Seafood vol au vent
Chicken and chorizo skewer with citrus yoghurts.
Ham hock fritters with grain mustard and honey dip
Smoked Haddock rarebit Tartlet

(v) – Vegetarian

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Detailed dish specific information on allergens is available on request from your server. Please advise us before ordering if you have any allergies

VAT is included in these prices. No service charge is added – gratuities are at your discretion.