

CANAPÉS *£3.95 each*

Please select a maximum of 8 varieties

MEAT OPTIONS

- Steak & Béarnaise profiterole
- Rib of beef, Yorkshire pudding, & horseradish snow
- Beef cheek & bone marrow bon bon with pickled beetroot gel
- Lamb breast fritter with sauce paloise
- Chicken liver parfait & red onion marmalade crostini
- Chicken makhani chilli & sour lime pickle with tandoori naan
- Quail & black pudding scotch egg with quince aioli
- Smoked duck breast on toasted sourdough with mango chilli salsa
- Duck bulgogi & kimchi crispy wonton cup
- Ham with apple & celeriac remoulade on pumpernickel
- Pancetta & medjool dates with almond crumble & apricot glaze

FISH OPTIONS

- Smoked mackerel, beetroot & fennel tart
- Smoked haddock croquette with pea & mint gel
- Beetroot cured salmon & cream cheese blini with candied lemon
- Cockle popcorn & tartare sauce
- Crayfish and beetroot mousseline on a lemon basil cake
- Gambas (prawn) a la palncha with pan de barra
- Seared scallop with samphire & shellfish foam

VEGETARIAN/VEGAN OPTIONS

- Wild mushroom & herb biscuiti (v/v+)
- Cranberry tuile & Stilton foam (v)
- Truffle arancini & herb emulsion (v/v+)
- Hummus & black olive filo tart (v/v+)
- Cauliflower cashew crostini & tapenade (v/v+)
- Pecan & rosemary goats cheese truffle spoon (v)
- Goats cheesecake & red onion jam (v)
- Tandoori jackfruit & lime pickle poppadum (v/v+)

