

CANAPÉS

HOT

Monk fish popcorn, chili & salt

Goat's cheese and sun blushed tomato tartlets (v)

Wild mushroom vole vents (v)

Chicken satay

Honey and rosemary mini sausages

Crab cake, sweet chili sauce

Bruschetta of mozzarella, tomato and pesto

Panko coated king prawn, chili & garlic

Grilled haloumi & pineapple (v)

Roquefort blue cheese tartlets, red onion marmalade (v)

Spiced duck wonton, plum sauce

Arancini (tomato risotto balls), basil pesto (v)

Crispy vegetable spring roll (v)

Date, goat's cheese, & smoked bacon

Quail Scotch egg

Crispy oyster, lime crème fraich

Sole goujons, tartar sauce



CANAPÉS

COLD

Smoked salmon, cream cheese and chive crouton

Oyster shots (selection of flavors)

Asparagus, Serrano ham, garlic aioli

Chicken liver parfait toast, pear chutney

Cheddar cheese straws, sour cream and chives (v)

Stuffed cherry tomato, goats cheese and black olive (v)

Water melon, feta cheese and balsamic jelly (v)

Ceviche of queen scallop, with chili, lime and coriander

Scotch beef tartar, wasabi cream

King prawn, Mary Rose

Vietnamese rice roll, peanut dip (v)

Crab and chive mayonnaise, choux pastry

Ballotine of Foie gras, apricot, & brioche

Aubergine, roast pepper and hazelnut pesto tart (v)

Lobster and mango skewer, lime & chili

Smoked eel toast, tea and lemon jelly, Japanese herbs

Bellini, Ostriche caviar, & vodka sour cream

