

CANAPÉ MENU

4 CANAPÉS FOR £24 5 CANAPÉS FOR £28 6 CANAPÉS FOR £32

*minimum 10 people, minimum 4 canapés

*£6 each individual canapé

COLD

HONEY-GLAZED FIG CROSTINI WITH WHIPPED FETA **V**

BEETROOT HUMMUS CONES, POMEGRANATE SEEDS WITH PISTACHIO **VE**

YELLOWFIN TUNA CRUDO, SESAME CRACKER WITH BLOOD ORANGE GEL **DF**

SEA TROUT COCKTAIL BOATS, PICKLED CUCUMBER WITH DILL EMULSION **GF DF**

VENISON TARTARE, POMME ANNA, CAPER AIOLI WITH TRUFFLE **GF**

DUCK LIVER PARFAIT, TOASTED BRIOCHE WITH SPICED PEAR CHUTNEY

HOT

GRUYÈRE CHEESE TARTLET, TOMATO CHUTNEY WITH CANDIED WALNUT **V**

WILD MUSHROOM ARANCINI WITH TARRAGON EMULSION **VE**

QUEEN SCALLOPS, PARSNIP PURÉE, HOUSE X.O. SAUCE WITH BOTTARGA

COD BITES, PICKLED RED ONION WITH SAFFRON AIOLI **DF**

GLAZED PORK BELLY SKEWER WITH COMPRESSED APPLE **GF DF**

HAM HOCK CROQUETTES, BRIE WITH CRANBERRY SAUCE

SWEET

DARK CHOCOLATE SHELL, PISTACHIO CREAM WITH GRIOTTINE CHERRY **GF**

VANILLA CHEESECAKE, BISCOFF CRUMBLE WITH MULLED WINE PLUMS IN SHOT GLASS **V**

MINI APPLE AND BERRY CRUMBLE WITH CHANTILLY CREAM **V**

CHARRED PINEAPPLE SKEWER, RUM CARAMEL WITH WHIPPED COCONUT CREAM **VE GF**

