

Reception Canapé Menus

Please choose 10 for a full reception or 4 for pre-dinner
from the following selection





Cold Canapés

Meat

Steak tartare

brioche, cured egg yolk

Iberico ham

parsley cracker, truffle honey

Chicken parfait cigarillo

onion chutney

Chorizo

pork crackling, sweetcorn

Fish

Spicy tuna

nori tempura, avocado

Cured salmon

quail egg, asparagus tart

Devonshire crab

Granny Smith, crispy chicken skin

Smoked trout

celeriac, charcoal tuille

Vegetarian

Beetroot & goats cheese

sable

Confit tomato

Bloody Mary gel, celery

Feta

compressed cucumber, mint

Smoked pea

cured lemon, tarragon crisp

Warm Canapés

Meat

Duck

carrot, soy glaze

Beef fillet

potato cake, shallot jam

Doughnut

bacon jam, jalapeno,

Pork belly

burnt pineapple, chilli

Fish

Toasted prawn sandwich

hot & sour gel, sesame

Crispy scallop

black pudding, burnt chive mayo

Katafi prawn

curried aioli, coriander

Hash brown

crème fraiche, caviar

Vegetarian

Fried halloumi

black olive tapenade

Cauliflower fritter

rosemary, pecorino

Roasted carrot tart

cumin crumble, coriander oil

Leek tatin

cheddar, chive