Please choose 4 canapés from the following selection:
Meat

Oriental duck served in a wrap or baby gem leaf

Home-made chicken kebabs: satay – Thai style – tikka masala

Home-made mini Scotch egg

Foie gras on toasted brioche with Sauternes jelly

Chipolatas wrapped in bacon and roasted in honey

Crostini topped with Serrano ham and a mango & plum chutney

Black pudding with seared scallop topped with pear gastrique and micro leaves

Teriyaki fillet beef sashimi with soy, ginger and red chilli

Seared chorizo on potato tortilla with a spicy tomato sauce and caper berry  **gf**

Carpaccio of beef fillet with rocket on a Parmesan shortbread
## Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Crab cakes with a sweet chilli dip</td>
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<tr>
<td>Blini with lemon &amp; dill scented crème fraîche topped with crayfish</td>
<td>with caviar</td>
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<tr>
<td>Seared sesame tuna with mango &amp; coriander salsa <strong>gf</strong></td>
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<tr>
<td>Smoked haddock &amp; pea cake</td>
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<tr>
<td>Smoked salmon Scotch egg</td>
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<tr>
<td>Seared scallop with puréed pea risotto topped with lemon &amp; vanilla</td>
<td>gastrique <strong>gf</strong></td>
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<tr>
<td>Home-made tempura prawns with spiced red onion &amp; fruit jam</td>
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<tr>
<td>Crab &amp; watercress tarts</td>
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<tr>
<td>Smoked salmon on rye with cream cheese and cucumber</td>
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<tr>
<td>Monkfish wrapped in Parma ham served on a croute with white onion</td>
<td>purée</td>
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Vegetarian

Home-made mini Scotch egg

Sweet potato roulade filled with cream cheese, chives and sun-blushed tomatoes

Garlic crostini served with sliced mozzarella, tomato and basil oil

Brie & caramelised red onion tart

Potato blini with cream cheese and spring onion topped with carrot & cucumber pickled in raspberry vinegar

Roasted red pepper, tomato & basil tart

Micro peppers filled with cream cheese, oregano and olives

Aubergine cannelloni rolled and filled with feta, beetroot and orange

Goats cheese, beetroot and red onion chutney in a baby gem leaf

Spanish tortilla with sun-dried tomato

Poached pear with blue cheese and walnuts on a savoury polenta biscuit

Canapés
We use locally sourced produce wherever possible to support our environmental credentials, ISO 14001.

Key

Ʌ Vegetarian
gf Gluten free
n Contains nuts