

## Canapé experience

### Meat

Ham Hock Terrine - Quails Egg - English Mustard  
Venison Kofta – Coriander Yogurt - Pomegranate  
Rabbit & Chervil Terrine – Hazelnut Crunch  
Coronation Chicken & Quail Egg Tart  
Slow Cooked Duck - Hoi Sin - Spring Onion  
Watermelon - Feta - Parma Ham

### Fish

Scottish Smoked Salmon – Pickled Beetroot - Dill  
Smoked Mackerel Rilette – Horseradish - Lemon Balm  
Asian Ceviche - Mint - Cucumber  
Smoked Mackerel Tart - Aubergine - Coriander  
Salmon Tartar - Capers - Shallot  
Smoked Haddock Tartlet - Exmoor Caviar - Quails Egg

### Vegetarian

Tomato – Pea & Mint Guacamole - Parmesan  
Quails' Egg - Curry Mayonnaise - Coriander  
“Loaded” Artichoke Skins – Avocado - Lime & Coriander  
Tomato Macaroon - Goats Curd - Basil  
Cauliflower Arancini - Curry - Coriander  
Butternut Squash - Walnut Pesto - Goats Cheese  
Watermelon - Feta - Basil

### Sweet

Lemon Curd - Toasted Meringue “Pie”  
Hazelnut Cake - Bitter Chocolate  
White Chocolate - Poppyseed Sponge  
Chocolate Fudge Brownie - Toasted Nuts  
Mini Bakewell Tart - Cherry Brûlée

*Minimum of SIX items per person*

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event