

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
Crayfish Tart - Exmoor Caviar - Apple
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
Caesar Salad Tartlet
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