

Canapés

Minimum of 20 people

MEAT

Romney Marsh Lamb Croquette, Smoked Apricot Purée

Smoked Duck Breast, Rhubarb Chutney, Brioche, Candied Ginger, Fennel (GF)

Carpaccio Of Beef, Mustard Crème, Shortbread

Chicken Satay, Peanut, Nigella Seed

Bray Cured Salami, Griddled Apricot, Black Olive, Pickled Radish Skewer

Smoked Chicken Salad, Caper, Apricot, Baby Gem, Grana Padano (GF)

Coronation Chicken, Crispy Skin, Golden Raisin Purée, Coriander

Pressed Suffolk Pigs Head, Lovage Emulsion, Crackling

FISH

Fish & Chips, Smoked Cod's Roe Emulsion, Vinegar Gel, Dill

Thai Crab Cake, Yuzu Gel, Toasted Furikake

Yellow Fin Tuna Tataki, Wasabi Mayonnaise, Shiso

Smoked Haddock Hash, Warm Tartare Sauce, Bronze Fennel

Smoked Scottish Salmon, Rye, Pickled Golden Beetroot, Horseradish, Pink Pepper

Hot Smoked Trout, Sweet Cucumber, Trout Roe (GF)

Tom-Yam Spiced Prawns, Pickled Alphonso Mango (GF)

Cornish Crab, Sweetcorn Cream, Croustade, Chive Flowers

VEGETARIAN/VEGAN

Driftwood Goats Cheese, Green Olive, Truffle, Croustade (GF)

Almond Cake, Smoked Almond, Tomato, Harissa, Olive

Garden Pea & Driftwood Goats Cheese Arancini, Vegan Crème Fraîche (V)

Smoked Aubergine, Beetroot Blinis, Pomegranate

Wigmore, Shortbread, Apricot Marmalade, Pink Peppercorn (GF)

Black Truffle Macacini, Leek Emulsion (V)

Fried Panisse, Tomato Jam, Smoked Aubergine, Zaatar (VG)

DESSERT

Orange Cardamom Posset, Chocolate Cup, Red Current, Fresh Orange, Zest (GF)

Amaretti & Tonka Bean Cheesecake, Fresh Raspberry, Lime Zest

Yuzu Lemon Merignue Pie, Finger Lime

English Strawberry Mousse, Cornet, Fennel Pollem

Salted Caramel Brownie, Pistachio, Nougat, Passionfruit Cream

Rum & Almond Cake, Orange Curd, Cherry, Almond

Compressed Pineapple, Blackberry, Blueberry Skewer (GF)

Raspberry Choux

Cocktail Aperitivo

A light bite offering, perfect accompaniment
to a cocktail reception

Herefordshire Beef Shortrib Pattie,
Smoked Mayonnaise, Monterey Jack, Seeded Brioche

Camden Hells Battered Cornish Hake Goujons,
Garden Pea Purée, Tartare Sauce

Bruschetta Of Spiced Salami,
Leek Mayonnaise, Grilled Artichokes, Sage Crips

Baked Squash & Taleggio Arancini,
Beetroot Ketchup, Aged Parmesan (V)

Macacini, Charcoal, *Smoked Onion Pomodoro Sauce, Toasted Hazelnut (V)*

Whipped Driftwood Goats' Cheese, Truffled London Honey,
Pistachio, Grilled Focaccia (V)

Burrata, Heritage Tomato Fondue & Kalamata Olive Tartlet,
Caperberries (V)

COCKTAIL NIBBLES

Marinated Gordel Olives	Pretzels
Smoked Marcona Almonds	Old Winchester Sable
Truffle & Pecorino Nuts	Truffle Crips
Chilli Rice Crackers	