

## CANAPÉS

### CLASSIC HOT - £3.50 + VAT EACH

Spinach and Onion Bhajis (V) Mango chutney, coriander

Gruyère Cheese and Sun-dried Tomato Fritters (V) Sun-dried tomato mayonnaise, land cress

Smoked Haddock Croquette Pea purée, pea shoot Turkish Spiced Mackerel Flatbread, aubergine, preserved lemon

Cumbrian Fell Beef Shin Sausage Roll Smoked tomato ketchup

### CLASSIC COLD - £3.50 + VAT EACH

English Mustard Macaroon (V) Cauliflower panna cotta

English Goat's Cheese Mousse (V) Spiced ginger bread, red onion confit Severn and Wye Valley Smoked Salmon Irish soda bread, cream cheese, chervil

South East Indian Spiced Crab Cake

Chicken Liver Parfait Brioche, red onion confit, chive

### PREMIUM HOT - £3.90 + VAT EACH

Heritage Carrot and Spinach Bhajis (V) Mango chutney, coriander

Lime pickle, coriander age Roll Focaccia Oysters

Cumbrian Fell Venison Sausage Roll Smoked tomato ketchup

Brioche Oysters Guinness, pickled vegetables, lemon mayonnaise

### PREMIUM COLD - £3.90 + VAT EACH

Avocado and Black Rice Hosomaki (V) Wasabi mayonnaise, pickled pink ginger, coriander

BBQ English Beef Uramaki Wasabi mayonnaise, pickled pink ginger, coriander

Smoked Aylesbury Duck Raisin, caraway and fennel seed garibaldi biscuit, pink grapefruit Devon Crab Cucumber, green onions, herb

Shellfish mayonnaise, dill

Severn and Wye Valley Smoked Salmon Blini, English dairy crème fraîche, caviar, chive

Welsh Goat's Curd (V) Brioche, strawberries

We advise to choose a minimum of three canapes per person for pre dinner drinks and canapes We advise to choose a minimum of six canapes per person for drinks receptions with no dinner







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### CLASSIC DESSERT - £3.50 + VAT EACH

NY Cheesecake Bite Strawberry compote

Strawberry and Cream Tart Balsamic and lemon balm

Dark Chocolate and Sea Salted Caramel Mousse Shortbread crumb, raspberry compote Lemon Posset Pistachio biscuit

Banoffee Shot Dried banana chips

NY Cheesecake Brownie Cherry compote

### PREMIUM DESSERT - £3.90 + VAT EACH

Single Estate 72% Dark Chocolate Panna Cotta Merlot wine poached pear

Tiramisu Cheesecake Trifle Madeira and biscotti biscuit crumb

Blood Orange Curd and Vanilla Sponge Mascarpone, pistachio Red Velvet Cake Whipped English artisan dairy cream cheese

SW6 Eton Mess Raspberry curd, Joy's homemade shortbread

Pimm's Jelly Shot Hedgerow berries, fresh mint

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