

CANAPÉ MENU

COLD

Selection of Sushi
Lobster Cocktail on Baby Gem
Tartlet of Crab, Chilli & Spring Onion
Smoked Salmon Roulade
Marinated Sea Scallop,
Ginger & Coriander
Tuna Tartar
Crayfish & Avocado Croustade
Foie Gras Pate on Toast
Crostini with Duck Rillettes, Cornichons
Prosciutto, Pear & Rocket Parcel
Seared Duck,
Tomato Chutney, Poppadom
Quails Egg with Caviar
Asparagus, Quails Egg, Parmesan
Tartlet of Quails Egg, Celeriac Remoulade (v)
Confit Cherry Tomato & Black Tapenade (v)
Onion Tart, Black Olives & Thyme (v)

HOT

Lemon Sole Goujons, Tartar Sauce
Thai Chilli Prawns, Sweet Chilli Dip
Deep Fried Scallops, Tartar Sauce
Chicken & Leek Brochette
Mini Yorkshire Pudding,
Horseradish Cream
Belvedere Mini Beef Burgers
Kofta Meatballs
Lamb & Roasted Pepper Brochettes
Chinese Duck Spring Rolls, Hoisin Sauce
Beignet of Mushroom Risotto (v)
Vegetarian Spring Rolls,
Sweet Chilli Dip (v)
Baked Brie & Cranberry (v)
Asparagus Tempura (v)
Asparagus Spear, Hollandaise
Quails Egg Tart, Mushroom Duxelle,
Hollandaise Sauce (v)
Risotto of Pea & Mint (v)
(served on chinese spoon)

Dessert Canapés

Crème Brûlée
Chocolate Truffle
Chocolate Brownie
Lemon Tartlet
Palmiers
Mini Ice-cream cones with Ice cream or sorbet

A Selection of 8 per person - £28.00
A Selection of 10 per person - £35.00

BOWL FOOD
All bowls @ £4.50 each

COLD

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| Tuna Niçoise | Chicken & Mango Salad |
| Thai Beef Salad | Greek Salad (v) |
| Prawns & Avocado, Sauce Marie Rose | Crispy Duck Salad, Tomato & Sesame Dressing |

HOT

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| Crab Risotto, Lemon & Parsley | Beef Stir Fry, Oriental Vegetables |
| Risotto of Cherry Tomatoes & Baby Squid | Cumberland Sausages, Mash, Red Onion Gravy |
| Fish & Chips, Tartar Sauce | Caramelised Pork Belly, Puy Lentils, Apple Compote, Roasting Juices |
| Poached Scottish Salmon, Spiced Peppers, Chorizo, Aged Balsamic (£6.00 per bowl) | Venison Sausages, Gratin Dauphinois, Braised Red Cabbage, Sauce Grand Veneur (£6.00 per bowl) |
| Pan Fried Sea Bass, Mediterranean Vegetables, Couscous, Salsa Verde (£6.00 per bowl) | Daube of Beef, Pomme Puree, Bacon Lardons, Mushrooms & Baby Onions (£6.00 per bowl) |

VEGETARIAN

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| Penne Pasta, Mushrooms, Rocket Pesto, Truffle Oil |
| Butternut Squash Ravioli, Sage Butter Sauce |
| Risotto of Pea & Mint |
| Asparagus & Sorrel Risotto |
| Seasonal Mushroom Risotto |
| Penne Pasta, Tomato, Basil & Mozzarella |

DESSERT

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| Home-made Rice Pudding, Raspberry Jam | Vanilla Panna cotta, Poached Strawberries, Champagne Syrup |
| Profiteroles, Crème Chantilly, Chocolate Sauce | Strawberries & Cream (seasonal) |
| Apple Crumble, Vanilla Ice-cream | Home-made Ice-creams or Sorbet |
| Mini Eton Mess | |