

CANAPÉ MENU

FISH AND SHELLFISH

Virgin Mary Oyster shooters
Crayfish and avocado cocktail
Dorset crab and chive tart, caviar
Seared Isle of Mull king scallop, crisp bacon, pea purée
Poached Scottish lobster tail, herb aioli (£2 supplement)
Smoked eel, horseradish
Kiln smoked salmon mini fishcakes, watercress purée
Smoked Scottish salmon on rye, horseradish crème fraîche
Mini fish and chip fork
Fish and chip cone (£2 supplement)

MEAT

Foie gras ballotine, brioche, Madeira jelly
Barbary duck rilette, baby gherkin
Rare roast beef, Yorkshire pudding, creamed horseradish
Steak tartare crostini, quail yolk
Mini Aberdeen Angus beef
'Wellington'
Dexter beef burger, smoked Applewood cheddar (£2 supplement)
Scotch quail eggs
Clonakilty Irish black and white pudding sausage roll
Wild boar and Chimay 'sausage & mash'
Crispy lamb sweetbreads, white onion purée

VEGETARIAN

Gazpacho shots
Minted pea shots (hot or cold)
Goats cheese tart, poppy seeds
Leek and wild mushroom tart
Quail's eggs, truffled duxelle, celery salt
Welsh rarebit, Branston pickle
Deep fried mushroom risotto cakes
Vegetable spring rolls, sweet chilli sauce

SWEET

Lemon meringue pie
Devon custard tart
Baked vanilla cheesecake
Chocolate and orange tart
Chocolate and pecan brownies
Chocolate and Armangac truffle
Mini ice cream cones

Six canapés per person £17
Nine canapés per person £23