



CANAPE MENU

*Our **new** executive chef John Dickson, presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

Please choose 5 from the menu below

COLD

Gorgonzola and green peppercorn cream on a basil crouton (v)

Duxelle of wild mushroom on a tarragon crostini topped with a quails egg (v)

Chilled melon and Prosecco shot (v)

Choux pastry of smoked chicken stuffed with a lemon mayonnasie

Aged Parma ham and melon skewers

Buckwheat blinis with lime creme fraiche, smoked salmon rose garnished with dill and salmon caviar

HOT

Baby roasted pepper filled with olive aubergine and tomato ratatouille (v)

Roasted courgette filled with sautéed courgettes, cheese, fresh herbs and egg topped with bread crumbs (v)

Confit onion and pepper puff pastry lattice (v)

Mini deep fried pizza filled with Capricorn goats cheese, confit red onion, nut free rocket pesto and vine tomatoes (v)

Fresh dijon prawns with a roasted almond wrapped in pancetta

Chicken skewers marinated in smoked paprika and teriyaki

Monkfish and roasted pepper kebabs finished with fresh lime

£15.95 per head plus 10% service charge