



Suggested Canapé Menus

Menu 1

Cold

Smoked Salmon & Lemon Blini "Sandwich"

Lobster & Tarragon Tartlet

Mixed Sushi Rolls

Tuna, salmon & vegetable with wasabi soy dip

Duck Rillettes

With apple chutney

Hot

Salmon & Sole Fish Cakes

With warm tartare sauce

***Bouchée of Wild Mushrooms
& Cornish Crab***

With tarragon

Yellow Miso Marinated Chicken Kebab

Chili lime dip

Pea & Truffle Arancini

£25.00 per person



Menu 2

Cold

Poached Salmon

With lemon dressing & caviar

Crispy Soft Shell Crab Roll

With Ponzu dip

Ballontine of Foie Gras

Toasted brioche with melon chutney

Asparagus & Walnut Crisp Bread

With Shropshire blue cheese

Hot

Chamberlain's Fish & Chip

With homemade tartare sauce

Mini Lobster Burgers

On a homemade brioche bun with Marie Rose sauce

Spoon of Thai Green Prawn Curry

Confit Bacon Corn Dogs

With chilli mayonnaise

Tempura Vegetables

With sweet chilli dip

Truffle & Pumpkin Arancini

£28.00 per person



Menu 3

Cold

Smoked Salmon Palmiers

With cream cheese & caviar

Rice Paper Wrap

With Scottish lobster & green mango

Seared Scottish Salmon & Nori Roll

With wasabi mayonnaise

Foie Gras & Chicken Liver Parfait

With crispy chicken skin

Hot

Peanut Crusted Prawns

With caramel soya dressing

Warm Smoked Salmon Scotch Egg

Mini Cheese Burgers in a Homemade Brioche Bun

With Chamberlain's burger sauce

Bangers & Mash 'Éclair'

With onion & thyme gravy

Galette of Red Onion & Glazed Goats Cheese

Bouchée of Wild Mushrooms

With tarragon

£30.00 per person



Menu 4

Cold

Prawn Crackers with Scottish Lobster

Thai spiced coconut mayonnaise

Cornish Crab & Asparagus Tartlets

Seared Tuna & Nori Roll

With wasabi mayonnaise

Peppered Goats' Cheese & Balsamic Mille Feuille

Hot

Mini Croque Madame

With smoked salmon & capers

Tempura Rock Oyster

With sweet chilli lime & ginger

Thai Spiced Fish Cakes

With chilli dipping sauce

Lamb Kebab

With tomato & mint

Grilled Fillet of Rose County Beef

With Dijon mustard dip

Sweet & Sour Chicken Winglet

£34.50 per person

Bowl Food Menu Selector

Cold Dishes

Panko Crusted Chicken

pea shoot, glass noodle and peanut salad

Honey Mustard Glazed Salmon

with a radish salad

Salad of Asparagus

with avocado & walnut dressing

Seared Tuna Niçoise Salad

with olives, French beans, cherry tomato & egg

Hot Fish Dishes

Supreme of Scottish Salmon

fricassée of cèps with butternut squash & sage risotto, merlot dressing

Paupiette of Lemon Sole

with crab mousse & lobster cream

Sea Bream

wild mushroom and butternut squash, rosemary & shallot polenta

£7.00 per person per bowl

Hot Meat Dishes

Roasted Breast of Guinea Fowl

celeriac purée, sautéed green beans & tarragon jus

Slow Cooked Lamb Tagine

with pickled lemon, aubergine caviar and fragrant cous cous

Breast of Maize Fed Chicken

butter bean, shallot and French bean ragout & thyme jus

Sumatran Chicken Curry

with sticky rice & lemon relish

Braised Belly of Pork Scented with Star Anise

garnished with savoy cabbage & crushed new potatoes

Hot Vegetarian Dishes

Butternut Squash & Sage Risotto

Mushroom Gnocchi with Autumn Vegetables

Truffled Wild Mushroom Macaroni Cheese

Red Pesto Orecchiette

£7.00 per person per bowl