



## Canapé Menu 2018

### Canapé Hot

**Slow roasted BBQ beef brisket**  
red cabbage jam

**Lancashire lamb kofta**  
Tzatziki sauce, pitta crisps

**Wiltshire glaze pork belly**  
pickled cucumber ribbons

**Cocktail Cumberland sausages**  
Dijon mustard dip

**Salmon & lime fish cake**  
sweet chilli

**Haddock goujon**  
tartare sauce

**Vegetable pakora,**  
fresh mango puree

**Mushroom & truffle tartlet**  
driftwood goat's cheese

**Crispy polenta**  
goats' cheese mousse, artichoke

**Cannellini bean puree**  
crispy sage

**Whipped goats cheese**  
apple, pickled walnut

**Herb gnocchi**  
truffle puree

### Canapé Cold

**Smoked duck breast**  
kumquat, rosti

**Chicken liver parfait**  
port jelly, ginger crumb

**Ham hock Rilette**  
Piccalilli

**Seared salmon**  
pickled ginger, sesame aioli

**Sea trout mousse**

All prices are exclusive to VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.



dark rye crisp

**Smoked mackerel**

caper, black sesame

**Seared tuna**

sun blush tomato chutney & olive crumb

**Goat's cheese cake**

sweet chilli jam

**Stilton mousse**

pecan & fig puree on blini

**Artichoke & sage**

gorgonzola pastry

**Carrot & spring onion rosti**

feta cheese & black olives

## Canapé Dessert

**Strawberry & crème patisserie tart**

**Individual lemon meringue tart**

**Bitter chocolate & walnut brownies**

vanilla cream

**Chocolate pot,**

hazelnut biscotti

**Lime & ginger mascarpone cheesecake**