Reception Menu

Canapés £3.25 per item

Cold Canapés

Smoked mackerel pate with rhubarb jam and toast
Goats' cheese, pumpernickel, beetroot and cucumber
Norwegian prawn salad with duck egg mousse croustades
Applewood smoked mackerel, pickled daikon, ginger and mackerel mayo
Dill cured seatrout, salmon mayo, pine crumbs
Goats' curd, mint courgettes, Lancashire gratin
Guinea hen rillettes with pumpkin and brioche
Burrata, tomato fondue and rosemary picada (V)
Smoked salmon mousse, beetroot and piccalilli
Potted haddock gribiche
Herb and sesame tuille (V)
Sussex slipcote cheese with red pepper compote and herb scone (V)
Japanese fishcakes with sesame dipping sauce
Argentine beef pimenton with onion dolce (GF)

Hot Canapés

Confit of Gloucester pork with quince jam (GF)
Heirloom potato chips with aioli (GF / V)
Charred eastern lamb with fruit chutney
Rare fillet of Cumbrian beef with porcini mushroom on crostini
Smoked eel croquettes
Iberico ham and manchego croquettas
Tuxford stilton cromesque with onion jam
Cep mushroom pithivier (V)
Provencal lamb tart gratinee
Chargrilled duck breast with Asian spices and masala (GF)
Chinese poussin with ginger and spring onion dipping sauce (GF)
Crispy cauliflower cheese (V)

SEARCYS

Reception Menu

Dessert Canape

Chocolate fondant with salted caramel
Vanilla mousse, apple jam, flapjack
Raspberry and elderflower tart
Almond pithivier
Manjari chocolate & hazelnut crumble
Custard tart

V – Vegetarian / GF – Gluten Free