# Canapés Menu Selection

### Poultry & Meat Canapés served cold

Quenelle of Chicken Liver Parfait with Aubergine Relish on Crostini
Rolled Ham Hock with Quince Jelly & Basil
Bruschetta of Prosciutto, Glazed Fig & Mascarpone
Duck Parfait with Apricot & Pistachio on Pain de Mie
Jerk Chicken Rice Balls with Sweet Chilli Dip
Korean Crispy Chicken with Gochujang Dip
Persian Lamb with Pomegranate, Sumac Yoghurt & Pickled Cucumber

### Poultry & Meat Canapés served hot

Croque Monsieur

Fillet of Aged Scottish Beef with Balsamic Onions

Crispy Duck Salad with Red Chilli & Kumquat in a Tortilla Cup

Warm Spiced Beef Brisket topped with Horseradish & Fukujinzuke in Chicory Leaf

Venison Bolognese Fritter with Parmesan

Chicken Wonton with Chilli, Coriander & Palm Sugar Sauce

Fragrant Coconut Spiced Lamb on Mini Poppadum

Chicken Kiev (minced chicken filled with garlic cheese, butter, brioche crumb coating)

#### Fish Canapés served cold

Severn & Wye Smoked Salmon Roulade with Horseradish Crème Fraiche
Salmon Tartare Cone (keta, diced salmon, crème fraiche, chives, caviar)

Blackened Cajun Cod with Miso

Muscovado & Treacle-cured Salmon on Oat Cake with Soured Cream

Seared Tuna Tataki

King Prawn in Vermicelli Noodles with Yuzu & Wasabi Mayonnaise

## Fish Canapés served hot

Seared Sea Bass with Mango & Chilli Salsa
Smoked Haddock Croquette with Pea Purée
Langoustine Tail in Feuille de Brick with Basil
Scallop Pop
South Indian Crab Cake & Crab Chutney
Inside-out Prawn Toast
Goan Fish Curry Spoon with Mango Chutney

# Canapés Menu Selection

### Vegetarian Canapés served cold

Avocado Mousse with Parmesan & Olive on Tomato Bread
Poppy Seed Goat's Cheese with Yellow Salsa
Red Pepper Purée with Goat's Cheese & Caraway Biscuit
Beetroot Crisp with Basil & Goat's Cheese Infusion
Fresh Goat's Cheese Truffle rolled in Pistachios, Sesame Seeds & Black Pepper
English Mustard & Cauliflower Macaroon
Persian Aubergine with Pomegranate, Sumac Yoghurt & Pickled Cucumber

### Vegetarian Canapés served hot

Polenta with Asparagus & Pimento Salsa
Grilled Paneer with Mint Chutney
Sesame & Cheddar Croquette with Chilli Jam
Pea & Potato Pakora with Coconut Mint Chutney
Spicy-fried Tempeh with Macadamia Nuts
Mac 'n' Cheese Ball

### **Dessert Canapés**

Gin and Lemon Granita Shot

Mini Jaffa Cake

Banana Marshmallow

Pistachio Cupcake with Chocolate Dip

Macaroon with Wasabi & White Chocolate Butter

Toffee Apple Marshmallow Kebab

### **Evening Snacks**

Bowl of Crisps	£4.75
Bowl of Marinated Olives	£5.65
Parmesan Shortbreads	£9.10
Bowl of Salted Peanuts	£7.00
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