

Canapes



Canapes

6 Canapes – £20 per person | 8 Canapes – £25 per person | 12 Canapes – £30.50 per person

HOT

Freedom lager battered Cornish cod, triple cooked chips, pea and caper mayo

Thai shetland salmon fishcake, toasted sesame seeds

Poached red snapper, coconut milk, chilli, spring onions, filo cup 🌿

Roast Herford red beef, Yorkshire pudding, horseradish, crispy onions

Gresingham duck and kumquat fritter, beets, pea shoots

Wild mushroom, pearl barley and mozzarella risotto ball (V)

Smoked mac and cheese, parmesan gel, chive crumb (V)

Sweet potato scotch egg, curry mayo (V)

Parsnip soup shot, pickled pumpkin, vanilla oil, toasted seeds (VE) 🌿

Baked tomato tart, black olive crumb, basil gel, fine herbs (VE)

COLD

Gin and tonic cured Chalk farm trout, lemon gel, powdered juniper 🌿

John Ross Jnr smoked salmon, chive blini, lemon cream cheese

Rolled Cornish crab, black seaweed, pink grapefruit, cucumber 🌿

Confit corn fed Suffolk chicken, sweetcorn, prunes, crispy chicken skin

Cotswold venison, bitter chocolate beignet, beetroot salsa

Goat's cheese, vine tomato & black olive cone (V)

Portabella mushroom & artichoke tart, crispy parsnip (V)

Spiced aubergine jam, tomato fondue, baby basil seeded shard (V)

Mushroom ketchup, black garlic, crispy celeriac, onion seed tuile (VE)

PUDDINGS

Dots doughnuts, rhubarb, yoghurt, chocolate (V)

Bitter chocolate brownie, Baileys cream, burnt white chocolate (V)

Lime cheesecake, candy lemon, basil (V)

Spiced caramelised pineapple, liquorice gel, pomegranate (VE) 🌿

Strawberry & black pepper cone, pistachios (V)

Seasonal fruit macaroons (V)

Inside out chocolate dipped strawberries (V) 🌿

Chocolate and caramel tart, peanut brittle (V)