

Canapés experience

Meat

Ham Hock Terrine - Smoked Bacon - Apple
Venison Kofta – Coriander Yogurt - Lime
Chicken & Sweetcorn Bonbons – Harissa Mayonnaise
Coronation Chicken & Quail Egg Tart
Glazed Duck - Early Grey - Hazelnut Crunch
Fillet of Beef - Beetroot - Watercress

Fish

Scottish Smoked Salmon & Cream Cheese Roulade – Pickled Beetroot
Smoked Mackerel Rilette – Pickled Cucumber - Shallot
Tuna & Cucumber Kebab - Soya & Ginger
Cod Cake - Exmoor Caviar
Cod Brandade - Beetroot - Horseradish
Crayfish Tart - Exmoor Caviar - Chive Cream
Cornish Crab - Pink Grapefruit - Artichoke

Vegetarian

Tomato – Pea & Mint Guacamole - Parmesan
Quails' Egg - Curry Mayonnaise - Coriander
“Loaded” Artichoke Skins – Cream Cheese - Black Pepper
Caesar Salad Tartlet
Tomato Macaroon - Goats Curd - Basil
Wild Mushroom Arancini - Tarragon - Truffle
Butternut Squash - Walnut Pesto - Parmesan

Sweet

Toasted Lemon Meringue Pie
Chocolate Tart – Cherries
Hazelnut Cake - Coffee Cream
White Chocolate Cheesecake - Blackberries
Passionfruit & Chocolate Macaroons

Priced from £25 per person

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event