



EVENTS

CANAPÉS MENU

Our canapés are freshly handmade by our experienced chefs on the day of your event.

We suggest 4 canapés per person over one hour and 6 canapés per person for events up to two hours.

Sweet canapes are also available on request.

SERVED COLD

Chicken & Black Pudding Press & Truffle Mayonnaise

Duck Liver Parfait with Orange Jelly En Crouté

Smoked Duck Breast, Cranberry Gel & Pomegranate

Egg Mayonnaise & Pancetta Crumb Brunch in a Filo Basket

Ham Hock Terrine with Mustard Mayonnaise

Beef Fillet Carpaccio, Mushroom, Pink Peppercorn, Horseradish & Pastry Base

Seared Lamb Fillet & Labneh En Crouté

Smoked Salmon & Salmon Mousse with Poppy Seeds En Crouté

Salmon, Horseradish & Chive Mousse with Caviar, Pastry Base

Prawn & Crayfish Cocktail, Lemon Mayonnaise in a Filo Basket

Potted Shrimp, Chilli, Lemon Aioli & Tomato Butter in a Pastry Basket

Crab Wrapped in Sushi Rice, Pickled Radish & Lime Aioli

Seared Tuna, Wasabi, Puffed Rice & Coriander Cress

Goat's Cheese Mousse, Confit Tomato & Rocket Pesto in a Pastry Cup (v)

Fig Jam, Wild Rocket, Red Pepper Mascarpone on Crostini (v)

Guacamole & Tomato in a Paprika, Pastry Shell (v)

Duck Egg Mayo Choux Buns with Mustard Cress (v)

Pea & Mint Blini with Pea Purée, Crème Fraîche (v)

Gorgonzola & Poached Pear in Filo Basket (v)

SERVED WARM

Pork Croquette, Apple Gel

Braised Pork Belly, Apple & Crackling Crumb

Confit Duck Lollipop, Soy, Chilli & Spring Onion

Mini Yorkshire with Roast Sirloin & Horseradish

Lamb & Mint Skewers with a Cucumber Yoghurt

Lamb & Goat's Cheese Sausage Roll

Salmon, Chilli & Coriander Fish Cake with a Dill Aioli

Smoked Haddock Arancini, Duck Yolk & Dill Dressing

Crispy Prawn Dumpling in a Sweet Chilli Sauce

Fish Tartlet with Dill & Baba Ganoush

Stilton & Fig Arancini (v)

Butternut Squash, Sage & Parmesan Arancini (v)

Wild Mushroom & Spinach Tartlet (v)

Beetroot Tarte Tatin, Brie Topping (v)

Spiced Sweet Potato Fritter (vg)



EVENTS

BOWL FOOD MENU

Bowl Food is a fun and social way to serve your guests something more substantial, but without the formality of a sit down meal. Our bowl food is served in quirky dishes that are easy to eat with a fork only. We recommend that you select three savoury/salad bowls and one sweet. Our staff circulate the bowls on trays, 'canapés style', serving and collecting empty bowls as you move through each course.

SAVOURY BOWLS

Prawn Cocktail, Cos Lettuce & Marie Rose Dressing
Fish Goujons, Crushed Peas, Sweet Potato Fries & Tartare Sauce
Fish Pie with Saffron Mash & Seasonal Vegetables
Steak Pie, Puff Pastry Top & Stock Sauce
Steak & Chips with Chestnut Mushrooms
Sausage & Mash, Seasonal Greens & Gravy
Roast Sirloin, Yorkshire Pudding & Horseradish

SALAD BOWLS

Roasted Butternut Squash, Red Pepper, Goat's Cheese, Pine Nut & Rocket with Balsamic (v)
Chicory, Celeriac Remoulade, Walnut & Blue Cheese (v)
Seared Duck, Watermelon & Watercress Salad with an Oriental Dressing
Chilli Prawns, Roasted Peppers & Ramen Noodle Salad
Seared Tuna Niçoise Salad

SWEET BOWLS

Eton Mess, Seasonal Berries, Fruit Coulis
Sticky Toffee Pudding, Caramel Chantilly Cream & Butterscotch Sauce
Elderflower & Lime Posset, Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb
White Chocolate Cheesecake, White Chocolate Crumb & Orange Gel
Lemon Tart, Raspberries & Lemon Curd
Raspberry & White Chocolate Mousse & Chocolate Crumb