

2016-2017

CANAPES SELECTOR MENU

Cold

Chorizo and courgette with vegetable brunoise and charmoula
Rolled smoked ham & gruyere in buckwheat & egg pancake with tarragon cream
Five spiced duck rillettes with cucumber, plum sauce and spring onion
Cantaloupe melon, port wine gel, serrano ham and mint
Smoked duck with celeriac remoulade & Earl Grey tea macerated blackberry

Hot

Lamb merguez burger with Kalamata olives, minted tzatziki in focaccia bun
Peppered rump steak with sauté desiree potato and tarragon mayonnaise
Ginger hoi sin chicken & sesame lollipop
Braised lamb shoulder & almonds in pastry with quail egg
Black pudding and Cumberland sausage paned in pork crackling with apple and watercress

FISH

Cold

King prawn & vermicelli summer roll with mint and sweet chilli dip
Salmon tartare rolled in smoked salmon with cucumber and sour cream
Mini pissaladiere – tomato & onion bread with anchovy & olives
Smoked mackerel and fennel tart with puffed dill rice, toasted seeds and chervil
Cherry tomatoes filled with crab, mango and chilli

Hot

Smoked haddock & red beetroot arancini with chive & lemon crème fraîche dip
Breaded cod on pont neuf with a pea, caper & mint tartare sauce
Spiced salmon with green olive & anchovy tapenade, lemon gel & potato cake
Curry seared scallops on watermelon with coconut
Prawn kedgeree with lime hollandaise, peas & egg
Mackerel burger with crème fraîche & cucumber in brioche bun

VEGETARIAN

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Menu subject to change.

Cold

Compressed watermelon with feta cheese, mint, green olives, sesame seeds and basil
Goats' cheese tomatoes with bloody Mary jelly
Herbed polenta cake with pesto marinated bocconcino, semi-dried tomatoes and pine nuts
Pea panna cotta & mint jelly with sable biscuit and new potato foam
Roasted squash with pistachio pesto, feta, pomegranate and viola flowers
Golden beetroot with goats' cheese and balsamic caviar
Brie de melun scones with prune & port sauce, roasted figs and pickled celery

Hot

Falafel burger with Kalamata olives, minted tzatziki in a focaccia bun
Goats cheese arancini with pomegranate and herbs
Minted falafel with peas, lemon & paprika
Roasted pepper tart with tomato fondue and baked quail egg
Blue cheese and potato croquette with mushroom cream, wild mushrooms and caramelised baby onion
Roquefort & broccoli quiche with broccoli florets, walnuts & crème fraîche

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