



## Meat

### *Served cold*

Pork stuffing Scotch eggs with Cumberland sauce  
 Duck rillettes on toasted sourdough with redcurrant jelly  
 Dolcelatte wrapped in Black Forest ham with fig chutney  
 Prosciutto, truffle and pea mousse, crispy ham and pickled mushroom  
 Devilled chicken liver parfait, arlette, apricot jam and flaked almond

### *Served warm*

Roast venison sausages with port glaze  
 Ballotine of turkey, apricot and chestnuts on crisp potato rösti with cranberry relish  
 Pitted Medjool dates, stuffed with Stilton and wrapped in streaky bacon  
 Beef ragù arancini, with Parmesan and tarragon mayonnaise  
 Brown butter salsify, gouda béchamel, ham and chervil

## Fish and Seafood

### *Served cold*

Maple syrup and lemon cured salmon gravadlax, lemon blini, mustard and dill dressing  
 Lemongrass and chilli king prawn tails, spiced nut crust and coriander yoghurt dip  
 Beetroot and orange cured salmon, sourdough croute, pickled cucumber and horseradish mayonnaise  
 Caviar toast, dill yoghurt and pickled lemon  
 Salmon galette, horseradish ice cream, fennel and watercress

### *Served warm*

Mini eggs Royale with smoked salmon and hollandaise sauce  
 Smoky paprika prawns with Marie Rose dip  
 Crab cakes with roast tomato mayonnaise  
 Smoked haddock tartlet, lovage royale, pickled cabbage  
 Cod brandade, fish crackling and roe



## Vegetarian

### *Served cold*

Pea panna cotta with goat's cheese and smoked dressing  
 Charred tender stem, hazelnut mousse, crispy onion crumble  
 Whipped feta with, BBQ aubergine and pomegranate molasses  
 Tunworth fondue, raspberry vinegar and Thai basil  
 Watercress panna cotta, pickled mushrooms, sour dough and egg yolk

### *Served warm*

Parmesan and truffle arancini with tomato ragout  
 Jerusalem artichoke and sage risotto cones  
 Truffle and smoked cheese gougère  
 Red pepper, olive tapenade and butternut tart  
 BBQ tender stem, roast pine nut emulsion, pine nut crumble

## Dessert

Mini mince pie with brandy cream  
 Mulled wine poached pear tart  
 Spiced chocolate mousse, chocolate cup, white chocolate shavings  
 Mini lemon and ginger tartlet  
 Mini Pannettone bread and butter pudding  
 Meringue 'snow-balls' with clotted cream and figs  
 Mini Bramley apple crumble tart

6 canapés	£25.50
8 canapés	£31.00
10 canapés	£36.00
12 canapés	£41.00

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE