

Canapés

Please choose four canapés
from the following selections



Canapés

Meat

Oriental duck served in a wrap or baby gem leaf

Home-made chicken kebabs: satay – Thai style – tikka masala

Home-made mini Scotch egg

Chipolatas wrapped in bacon and roasted in honey

Crostini topped with Serrano ham and a mango and plum chutney

Black pudding with seared scallop, pear gastrique and micro leaves

Teriyaki fillet beef sashimi with soy, ginger and red chilli

Seared chorizo on potato tortilla with a spicy tomato sauce
and caper berry *gf*

Carpaccio of beef fillet with rocket on a parmesan shortbread

Spicy lamb koftas

Ham hock roulade with pickled cucumber

Mini toad-in-the-hole with mustard

Crispy pork rilletes with caper, parsley and shallot salsa

Key: *v* Vegetarian *gf* Gluten free *n* Contains nuts

Customers who have a food allergy please consult the Restaurant Manager regarding the contents of dishes or dietary requirement.





Canapés

Seafood

Crab cakes with a sweet chilli dip

Blini with lemon and dill scented crème fraîche topped with crayfish and caviar

Seared sesame tuna with mango and coriander salsa *gf*

Smoked haddock and pea tarts

Smoked salmon Scotch egg

Seared scallop with puréed pea risotto with lemon vanilla gastrique *gf*

Home-made tempura prawns with spiced red onion fruit jam

Smoked haddock and watercress tarts

Smoked salmon on rye with cream cheese cucumber

Monkfish wrapped in Parma ham served on a croute with white onion purée

Bengali blackened salmon

Mini corn fritters with smoked salmon and lemon cream

Monkfish wrapped in chorizo and rosemary with lemon aioli *gf*

Prawn cocktail with baby gem

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Canapés

Vegetarian

Home-made mini Scotch egg ✓

Sweet potato roulade of cream cheese, chives and sun-blushed tomatoes ✓

Garlic crostini with mozzarella, tomato and basil oil ✓

Brie caramelised red onion tart ✓

Potato blini cream cheese and spring onion topped with carrot and cucumber pickled in raspberry vinegar ✓

Goat's cheese tart scented with rosemary ✓

Micro peppers filled with cream cheese, oregano and olives ✓ gf

Aubergine cannelloni filled with feta, beetroot and orange ✓ gf

Goat's cheese, beetroot and red onion chutney in a baby gem leaf ✓ gf

Spanish tortilla with sun-dried tomato ✓ gf

Poached pear, blue cheese and walnuts on a savoury polenta biscuit ✓ gf n

Sweet potato and ginger rosti with walnut and coriander pesto ✓ n

Parmesan shortbread with beetroot pesto and toasted pine nuts ✓

Stilton fritters with tomato chutney ✓

Compote of dates on grilled polenta scented with Oxford blue cheese ✓

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We use locally sourced produce wherever possible to support our environmental credentials, ISO 14001.