

## **CANAPÉS**

*(Minimum order of 10 applies to each canapé)*

£17 for 6 (per person)

OR

£26 for 10 (per person)

## **COLD CANAPÉS**

Smoked salmon cornet, spiced avocado, caviar

Tuna ceviche, lime chilli, crème fraiche

Confit duck, celeriac remoulade, orange

Steak tartar, pickles, rye

Chickpea pancake, pickled fennel, saffron

Burrata, olives, baby gem, burnet red onion

## **HOT CANAPÉS**

Tempura king prawn, lime aioli

Crab mac n cheese arancini, truffle

Lamb kofta, cumin, tahini

Crispy ham hock, apple, fennel roulade

Wild mushroom, goat's cheese tart

Confit fig, feta, truffle

## **SWEET CANAPÉS**

Profiteroles, Chantilly cream, hazelnut

Orange chocolate brownie

Mixed berry Eton mess

Lemon posset



## **SUPPER BOWLS**

*(Minimum order of 10 applies to each supper bowl selected)*

### **Cold Supper Bowls (£8 each)**

Seared tuna, avocado, baby gem  
Smoked chicken Caesar salad, aged parmesan, anchovies, croutons  
Salt baked beetroot & burrata

### **Hot Supper Bowls (£8 each)**

Cornish fish pie  
Slow roasted pork belly, creamed potatoes, apple sauce  
Wild mushroom macaroni cheese, shaved chestnut mushrooms

### **Deluxe Supper Bowls (£12 each)**

Roasted rump of lamb, grilled fennel, smoked garlic potato purée  
Black truffle risotto, aged parmesan & tarragon  
Seabass, dill crushed potatoes, saffron velouté

### **Sweet Supper Bowls (£6 each)**

Orange & chocolate brownie  
Mixed berry Eton mess  
Profiteroles, Chantilly cream, chocolate sauce



**£45 per person**

### **STARTER**

Leek & potato soup, crispy hens egg & toasted hazelnuts  
Burrata, confit Campari tomato, baby gem & burnt red onion  
Seared salmon, pickled fennel, dill butter sauce

### **MAINS**

Roast cod, braised puy lentils & salsa Verde  
Castlemead chicken, pommes dauphine, wild mushrooms  
Saffron risotto, Grana Padano, basil oil

### **DESSERTS**

Warm chocolate brownie, salted caramel  
Lemon posset, ginger crumble  
Sorbet

### **CHEESE COURSE**

British cheeseboard (each board serves approximately 8 guests) £55.00

### **TEA OR COFFEE**

With a selection of petit fours £6.50 (per person)





**£65 per person**

### **STARTER**

Steak tartar, confit duck yolk, rye  
Salt baked beetroot, goats curd, fennel jam  
Seared scallop, Jerusalem artichoke, citrus

### **MAINS**

Beef Wellington, potato terrine, Bordelaise  
Fillet of seabream, crab ravioli, bisque  
Squash gnocchi, toasted pine nuts, sage butter

### **DESSERTS**

Affogato chocolate mousse  
Tiramisu, mascarpone mousse, pistachio, coffee ice cream  
Vanilla cheesecake, black berry sorbet

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