

Winter Canape Menu - £4.50 per canape

Vegan

Caraway seed shortbread, cannellini bean and pink pepper puree, roast celeriac, preserved lemon (GF)
Roast celeriac, swede and carrot with white onion, lemon oil, thyme, toasted fennel salts (GF)
Cavolo-nero with toasted sesame, charred onion, sweet soy, lime and miso tofu, roast celeriac
Pickled cauliflower, red pepper hummus, pomegranate, roast beetroot, baby gem, toasted spices (GF)
Coriander seed falafel, hummus, pickled kohlrabi, pomegranate, lime

Vegetarian

Cheddar and sauté onion frittata, aged Manchego, caper, balsamic shallot, zest, lemon crème (GF)
Parmesan and white truffle risotto tartine, truffle crème, fresh morel
Beetroot pickle compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme (GF)
Cumin and charcoal blini, roast butternut, confit garlic butternut puree, almond
Poppy, fennel and cumin seed rolled goat's cheese, pickled golden beetroot, medjool date (GF)

Fish

Hot smoked trout, cannellini bean puree, anise pickled cucumber, salmon caviar, baby gem (GF)
Smoked Loch Duart Salmon, brioche, lemon creme, dill, cracked pink pepper
Sweet potato and sage frittata, cannellini bean puree, smoked mackerel, lemon zest (GF)
Pea Puree, Spanish Anchovy, charcoal blini, preserved lemon, pea shoot
Valencian fire spiced prawn, red pepper, pink onion, black olive, toasted fennel seed (GF)

Meat

Duck liver parfait on fresh brioche, candied orange peel, toasted hazelnut, cornflowers
Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème (GF)
Peking duck spring rolls, hoi-sin, cucumber, pineapple
Yakitori chicken skewer, toasted sesame, soy ginger, spring onion
Seared chorizo, tortilla, oregano and tomato puree, caper flower (GF)
Baby poached ham hock and sage sausage rolls with poached orange peel

Sweet

White chocolate cookie, vanilla cheesecake, toasted hazelnut and mallow, lime zest
Salted caramel brownie, vanilla cream, blackberry, stem ginger
Almond and buckwheat Bakewell tart, lime and cream, sugared almond, fresh orange
Black forest chocolate cup, chocolate ganache, kirsch cherry, vanilla creme (GF)
Compressed pineapple, blackberry, blueberry skewer (GF)



Christmas Canape Menu - £4.50 per canape

Vegan

Redcabbage, walnut, orange, maple roasted celeriac, pancake

Christmas spiced roast winter vegetable skewers with toasted poppy seeds (GF)

Walnut hummus, baby gem, pomegranate, candy beetroot, pickled sprout, nigella seed (GF)

Vegetarian

Barkham blue cheese blini, hedgerow jam, pecan, blackberry

Chickpea and chestnut sausage roll, roast onion, spinach, sage, aged cheddar

Rosemary gluten free shortbread, Waterloo cheese, cranberry chutney, fresh cranberry (GF)

Fish

Prawn cocktail, baby gem, smoked paprika (GF)

Smoked trout pate, beetroot blini, redcurrant, orange

Rolled smoked salmon, dill, orange, juniper, pink pepper, clove (GF)

Meat

Duck parfait, rye, plum, redcurrant and orange

Pork and black pudding terrine with piccalilli vegetables

Rare roast beef Yorkshire puddings, mange tout, horseradish crème fraiche

Sweet

Dark Rum, dried fruit cake, chocolate truffle

Mini mince pies, brandy buttercream and apricot

Espresso martini chocolate cup, coffee ganache, toasted beans (GF)

