

Canapés

One bite, decorative, delicious.

Menu 1

Chicken liver parfait, fennel cracker
Rolled ham hock with quince and basil
Salmon rilette, onuga caviar
Watermelon, aged balsamic vinegar
Broad bean and feta falafels
Warm pea soup and coconut foam
Roast red mullet, sauce vierge
Caramelized fig, dolcelatte, walnut croûte

Menu 2

Shaved cured beef with onion and crème de mure
Hoi sin duck, cucumber cup
Crispy San Danielle goat's cheese crumpets, confit tomatoes
Cornish crab on chive potato pancake
Porcini risotto with parmesan tuille, truffle oil
Quail egg, Montgomery cheddar rarebit
Pissaladière of red onion and smoked mozzarella cheese
Smoked eel, beetroot, horseradish cream
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Baby white chocolate and raspberry brownie
Mini glazed lemon tart

Menu 3

Steak tartare with quail's egg
Pumpkin & ginger soup shot
Cashel Blue, parmesan shortbread, apple jelly
Confit duck pancake with sweet chili and lime
Seared queen scallops, cauliflower puree, shellfish bisque
Wild mushroom arancini, truffle oil
Celeriac cream crusted with porcini powder
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Toffee meringue topped with caramelized figs

Menu 4

Marinated lamb fillet, pink grapefruit chutney
Lime and coriander crab, cucumber cup
Shredded rabbit with flat leaf parsley
Beetroot cured salmon, wasabi blinis
Guacamole, semi dried tomato on crostini
Vanilla, chili pumpkin soup
Mediterranean vegetable, basil and feta roll
Glazed pork belly with apple puree, celeriac mash
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Chocolate pizza
Banoffee tart

Can't decide?

Why not let our chefs surprise you with one of our chef's choice menus, either 8 savoury canapés or 8 savoury + 2 dessert canapés

Dishes may contain, directly or indirectly, nuts or nut products. We are happy to cater for any special dietary requirements.