



# Canapés Menu

Served warm

## Fish

Pork and prawn dumplings, coconut, coriander, chilli (gf)

Tempura prawns, chilli, kaffir lime & sake dip

Prawn & sesame toast, sweet chilli sauce

## Meat

Rare roasted beef, peppercorn sauce (gf)

Sesame glazed pork belly (gf)

Sesame & honey glazed “Chalgrove” cocktail sausages

Steak sandwich, tomato butter, crispy onions

Roasted chorizo, sun dried tomato & sweet potato tian (gf)

## Vegetarian/Vegan

Leek & gruyere tartlet, crème fraiche, crispy leeks (v)

Spiced chickpea falafel, tahini yoghurt (ve)

Sundried tomato & feta cheese arancini (v)

Green herb & edamame bean risotto, rice crackling (ve/gf)

V = Vegetarian

Ve = Vegan

GF = Gluten Free



# Canapés Menu

## Served cold

### Fish

Smoked mackerel pâté, granary croute

Smoked salmon blinis, lemon cream, caviar

Seared tuna & sesame lollipop, wasabi cream (gf)

Hot smoked salmon mousse, baby cucumber, lemon gel (gf)

Prawn ceviche, avocado & chilli mayo, tortillas chips (gf)

### Meat

Chicken & wild mushroom mousse, carrot & vanilla purée, baby cress

Thai marinated beef, cucumber noodles (gf)

Mango chilli chicken poppadom, coriander (gf)

Ham hock & parsley terrine, apple & ginger chutney, English mustard croute

### Vegetarian/Vegan

Vietnamese vegetable rolls, sesame dressing (ve/gf)

Cheese scone, cream cheese, chilli jam (v)

Spiced hummus flatbread, roasted red pepper, toasted pumpkin seeds (ve)

Quails egg, roasted tomato & tapenade crostini (v)

Parmesan & rosemary shortbread, plum tomato confit, feta (v)

Wild mushroom mousse, tarragon crisp (ve)