

# Canapes

## ***A selection of 4 choices from the menu below:***

Pork Belly, Apple Puree and Crackling

Chicken, Tarragon, Grain Mustard Terrine, Chive Aioli

Italian Meatballs, Tomato and Basil Chutney

Bite sized Blinis topped with Smoked Salmon and Caviar

Sweet Potato, Leek and Feta Frittatas (V)

## ***Additional Canapes***

Mini Homemade Burgers

Tiger Prawn with Sweet Chilli Dip

Mini Chicken Satay

Wild Mushroom Tartlet (v)

Chicken Liver Parfait on Toasted Brioche

Goat Cheese and Red Onion Marmalade En  
Croute (v)

Mini Cottage Pie in Filo

Brie and Cranberry Tartlet (v)

Yorkshire Puddings with rare Roast Beef and  
Horseradish Cream

Vine Cherry Tomato with Bocconcini & Basil (v)

Melon wrapped in Parma Ham

Hot New Potatoes with Crème Fraiche and Chives  
(v)

Baby Crab Cakes with a Lime and Chilli  
Mayonnaise on a tear drop spoon

Sweet Potato, Leek and Feta Frittatas (V)

# Starters

Chicken Liver Parfait, Toasted Brioche and Red Onion Marmalade

Cantaloupe Melon, Prosciutto, Summer Berries and Raspberry Daiquiri Dressing

Ham Hock, Apple and Real Ale Chutney, Parmesan Ciabatta

Duck and Damson Croquettes with Hoisin Dip (£4 supp)

Smoked Salmon Mousse, Caper Berries, Limoncello, Rocket King Prawn Apple and  
Celery Margarita (£4 supp)

Scallop, Chorizo, Pea Puree (£4 supp)

Roasted Goat Cheese and Cherry Tomato Tart, Thyme, Basil Oil Dressing (V)

Parsnip and Apple Veloute, Parsnip Crisps, Popcorn (V) (Ve)

Melon Rose, fresh Summer Berries and a Sorbet (V) (Ve)

*All served with Artisan Bread Rolls & Butter*