



### **Sample Canape Menu**

- Crayfish + Crab on Toasted Brioche
- Mussel Scampi, Parsley Aioli
- Smoked Mackerel, Olive Tapenade + Tomato Chutney on Toast
- Beetroot, Fennel + Kirsch Cured Sea Trout, Pickled Fennel + Horseradish Crisp Breads
- Rarebit, Poached Quails Egg + Red Onion Jam Toasts
- Crisp Confit Chicken Wing (Boneless), Dill Mayonnaise, Pickled Grape
  - Duck Liver Beignet, Rosemary + Onion Cream
  - Ham Hock + Pear Terrine, Stokes Chilli Jam
  - Stilton Mousse, Port Jelly, Rye Toast
- Wild Mushroom, Shallot + Toasted Nut Filo Bite
  - Beetroot Textures, Goats Cheese Mousse
- Tarragon Smashed Peas, Broad Beans + Feta
  - Wild Garlic + Baron Bigod Toasts
- Confit Tomato, Avocado Mousse + Balsamic Spoon
  - Cheddar Croquettes, Romesco
  - Gazpacho Shots, Garden Herbs
- Jerusalem Artichoke, Wild Garlic Pesto + Pangrattato Spoon
  - Tenderstem Broccoli Tartlets
  - Poppy Seed + Cheese Straws
- Celery, Apple + Lemon Cucumber Cups
  - Carrot, Pea + Coriander Samosas