

CANAPE MENU

For your event, we advise choosing four to four items for pre-dinner.
For a reception, one canape every 15 mins would be sufficient.

Savoury Canapes

Vegetarian

Chickpea and rosemary biscuit, sweet cheese, damson, mustard (v)

Smoking carrot crisps, curd, wasabi, borage flowers (v)

Dorstone rock, chlorophyll, olive, cep conserve (v)

Tomato, basil and ricotta crema 'pizza delivery' (v)

Lebanese cucumber, peppered strawberry, mint (v)

Roasted butternut tart, rosemary, Himalayan pink salt (v)

Sour dough croute, cashew nut cheese, pink peppercorns (v)

Crispy curly fries, sour cream, + caviar (£3 per person) (v)

Beetroot discs, smoked celeriac, red onion and micro salad (v)

Truffled parmesan cheese straws (v)

Caramelised pear and colston basset stilton tart (v)

French shallot tatin (v)

Wild mushroom arancini (v)

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Meat & Fish Canapes

'Prawn toast' – cured rose shrimp and avocado crouton

Smoked Salmon blini, crème fraiche

Sevruga Caviar, blini, sour cream, (+4 per person)

Tuna taco, avocado, coriander, radish

Salmon pizza, truffle, yuzu tortilla

Sea trout, potato cake, caviar

Smoked haddock rarebit tart

Scallops, black pudding, apple (£3.50 supplement)

Tuna tartare, pineapple, wasabi, tobiko, tapioca wafer

Rose Prawn Cocktail; tart, vodka spiked Marie Rose

Roast chicken crisp, smoked cod, green apple

Rosti, seared beef, béarnaise sauce

Truffle hunting: smoked ham truffle explosion, pork popcorn

Cumberland cocktail sausages, caramelised onion, mustard

Lamb anticuchos, red miso and lime

Pizza, tortilla, Serrano ham, pepperade, basil

Mini peking duck wraps, hoi sin, honey cucumber

Tiny beef Wellington, béarnaise sauce

Chicken, celeriac & parsley tart

Menu

Autumn 2023

Starters

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Coal roast Butternut Squash
Cannaleoni, whipped curd, salt marsh herbs

Dorset Crab
Avocado, shallot, vine tomato,

Cured Uist Sea Trout
Picked trout roe, smoked eel, apple

Salt baked Pembokeshire Beetroot,
Roasted fennel seed, Ticklemore goats cheese

Orkney Scallop Tatin
Roasted isle of white tomato, smoked samphire butter

Looe Skate
Apple, celeriac and wild sea herbs, burford egg

Orkney Scallops
Black pudding, burnt cauliflower, apple gel

Miso Marinated North Sea Cod Loin
Greens, soy & honey dressing

Lobster Raviolo
Shellfish broth, barbequed mango

Pea & Dingley Dell Ham
Sorbet, dressing, ham hock, pea shoots

Carpaccio of Buccleuch Beef
Slow roast tomato, shallot, potato crisps

Menu

Autumn 2023

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Pear & Almond Tart
Vanilla custard, shaved chocolate

Rhum Baba
Blood Orange, scented whipped cream

Yorkshire Rhubarb
Apple, crumble & Custard

Iced Nougat Parfait,
Dehydrated strawberries,

Burnt Vanilla Cambridge Cream
Brownie, berries, tuile

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British Cheeseboard

Selection of 6 seasonal British cheeses
Served with sourdough crackers, Chilli 'Jammy Dodgers'
Fid Roll, Chutney

Dinner Menu

Autumn 2023

Main Courses

Corn Fed Suffolk Chicken
Croquette, Poached Breast, marinated thigh, carrot puree
red wine sauce

Aged short rib of Herefordshire beef.
Potato puree, salsify, charred broccoli

Newlyn Monkfish
Baked onion, squid bourguignonne

Roasted Goosnargh Duck
Hasselback potato, creamed cauliflower, candied parsnip
Angostura infused jus

Dover Sole
Filled with a lobster mousse, wild English morels, Chapel down English sparkling emulsion

Cornish Turbot
Salsify, oxtail, crispy artichoke, madiera jus

Llewelyn black face Lamb
Braised shoulder, best end, olive mash, slow roast tomatoes,
Fig, sheeps cheese, jus

Buccleuch Fillet of Beef
Potato cake, English truffle, morels, crispy artichoke, port jus

Scottish Halibut
Exmoor Caviar, Poached with sea herbs, razor clams, baby spinach, broth

Rhug Venison
Pithivier, Loin, anna potatoes, braised red cabbage,
blackberry jus

Tenderloin of Dingley Dell Pork
Potato rosti, cheek, Irish brassica, kale, liquorice jus

Dinner Menu

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Rhum Baba
Blood Orange, scented whipped cream

Yorkshire Rhubarb
Apple, crumble & Custard

Iced Nougat Parfait,
Dehydrated strawberries,

Burnt Vanilla Cambridge Cream
Brownie, berries, tuile

Saffron burnt Cambridgeshire Cream
Ginger cake, plum, spices

Apple Parfait
Walnut, cinnamon, calvados

Marmalade Bread & Putter Pudding
Orange ice cream, custard

Dark Chocolate & Cherries
chocolate mouse, almond liquor, bitter chocolate

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Cheese Courses

Colston Basset Stilton
Eccles Cake, Chutney

Waterloo
Chilli 'Jammy Dodger' plum chutney

Mrs Kirkham's Lancashire
Eccles Cake, apricots

Baron Bidgood
Fig Roll, truffle honey

Hand selected Berkeswell
Bacon "jammy dodger" quince