

### **Best of the British Isles**

This menu features some of the finest ingredients and dishes from areas of Great Britain each presented as bite size miniatures.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person



### **Warm Canapes**

**Salt Marsh Lamb Fillets**  
Rowan Berries & Rosemary

### **Horseradish Scones**

New Forest Woodland Mushrooms & Quail Egg

### **Mini Angus Beef Tournedos**

Wild Garlic Croute, Butternut Gel

### **Cornish Mackerel with Wild Chervil**

Roast Potato Discs

### **Tiny Jacket Potatoes**

Pulled Pork, Dehydrated Coxes Apple

### **Side Table Dishes**

**Kitchen Garden Vegetables**  
Smoked Salmon Mousseline, Oxford Blue & Artichoke

### **Cold Canapes**

**Maple Glazed Scottish Salmon**  
Broad Bean Pancakes & Mint Yoghurt

### **Courgette "Cannelloni"**

Beetroot Mousseline, Toasted Cobnuts

### **Shrimp Cocktail**

In Thousand Island Cones

### **Corn-fed Chicken & Basil Ballotine**

Parmesan Crisp

### **Pea Pod Boats**

Whipped Welsh Goats Cheese, Wiltshire Truffle

### **Something Sweet**

**Mini Plum and Chantilly Pavlovas**

**Dark Chocolate Honeycomb Shards**

### **World Flavours Canapés**

We are pleased to present our latest selection of exciting bite sized canapes featuring ingredients and flavours from around the globe.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



### **Warm Canapes**

**Crispy Duck Spring Rolls**  
Mango Chilli Salsa

**Baked Artichoke Hearts**  
Camembert & Quince

**Tempura Shrimps**  
Kaffir Lime Mayo

**Mini Quail Kiev**  
Wild Garlic Mayonnaise

**Baked Taleggio**  
Red Gooseberry, Sweet Potato Crisp

**Side Table Dishes**  
**Pao de Queijo;**  
Guacamole, Bell Peppers & Tacos

### **Cold Canapes**

**Olive Macaroons**  
Sun blushed Tomato & Basil

**John Dory**  
Charcoal Shells, Creole Salsa

**Rare Beef Fillet**  
Wasabi, Soy & Ginger

**Smoked Salmon & Flying Fish Caviar**  
Dill Blini

**Chickpea Fritters**  
Caramelised Red Onion, Za'atar, Pinenuts

### **Something Sweet**

**Chocolate & Praline Samosas**  
Cinnamon Sugar

**Tropical Fruit Brochettes**  
Dressed with Passion Fruit

### **Foraged, Farmed and Hunted**

This menu offers a selection of unusual gourmet canapes designed to stimulate and enchant your guests.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



### **Cold Savoury Dishes**

**Wood Pigeon Breast Tartlets**  
Cobnuts and Quince

**Salmon Escabeche**  
On Pickled Cucumber

**Tiny Filo Tulips**  
Oxford Blue, Elderberry and Lesser Celandine

**Potted Brown Shrimps**  
Whipped Herb Butter and Sea Spinach Croutes

**Rabbit Rilette**  
Wild Cherry Compote

**Side Dishes**  
Roasted Walnuts, Hazelnuts and Almonds

**Marinated Artichokes, Sunblushed Tomatoes and Olives**

### **Warm Savoury Dishes**

**Devilled Crab Bombes**  
Samphire and Lemon

**Angus Beef Skewers**  
Wild Chervil and Horseradish

**Crispy Lamb 'Chips'**  
Harissa Dipping Sauce

**Wild Mushroom Crumpets**  
Wood Sorrel and Chanterelle

**Double Gloucester Melts**  
Medlar Jelly

### **Something Sweet**

**Shot Selection**  
Elderflower Jelly  
Damson Fool  
Lemon Verbena Frappe



### **Cosmopolitan Canape Selection with Finger Food Centre Piece**

This menu combines a mouth-watering selection hot and cold savoury canapes offered to the guests by our waiters together with a centrepiece display of slightly larger dishes from which guests can graze as they please.

There is a careful balance of vegetable, fish and meat based dishes and the menu is designed to provide a full supper for your guests.



### **Cold Savoury Dishes**

#### **Seared Tuna**

Compressed Watermelon and Ginger

#### **Hazelnut Shortbread Finger**

Mushroom, Pimento and Black Truffle

#### **Soft Boiled Quail Eggs**

Minted Mayonnaise, Paprika, Caraway and Celery Salt

#### **Duck Liver Ballotine**

Honeycomb and Black Grape

### **Warm Savoury Dishes**

#### **Spinach and Ricotta Tortellini**

Toasted Pine Nuts and Sage

#### **Crispy Aromatic Duck Spring Rolls**

Coriander and Star Anise Salsa

#### **Mini Stuffed Potatoes**

Swede, Caraway and Sour Cream

#### **Crispy Cod Wonton**

Mango Chilli Salsa

### **From the Finger Food Centre Piece**

#### **Slider Selection**

Angus Beef, Cornfed Chicken Breast or Fried Halloumi and Aubergine

A Selection of Relishes

#### **Ice Bowls of**

Peeled Tiger Prawns, Watercress Chiffonade and Bernaise Sauce

#### **Crostini Selection**

Dolcelatte, Honey and Spiced Pear

Prosciutto, Black Fig and Rocket

Smoked Salmon, Watercress and Ricotta

#### **Antipasti**

Marinated Artichokes, Sunblushed Tomatoes and Olives

Chargrilled Asparagus

Parmesan Chunks and Bresaola

Stuffed Sweet Peppers with Goats Cheese and Capers

#### **Something Sweet**

Offered Around to the Guests:

#### **Sorbet Bonbons**

Fresh Fruit Sorbet of Mango, Lychee and Raspberry and Blackcurrants dipped in dark and white chocolate

### **International Canape Selection with Interactive Chef Stations**

This menu offers some of our most sophisticated canape dishes with the addition of interactive chef stations preparing and serving speciality delicacies for guests within the party area.

There is a careful balance of vegetable, fish and meat based dishes. We would allow 12 savoury and 3 sweet items per person

#### **Cold Savoury Dishes**

##### **Hibiscus Cannelloni**

Filled with Dressed Crab

##### **Smoked Venison**

Cranberry Relish and Parmesan Sable

##### **Quail Scotch Eggs**

Tarragon and Chervil

##### **Sushi Selection**

Lobster and Flying Fish Caviar

Asparagus and Fennel Salt

Smoked Salmon and Dill

#### **China Spoons of:**

Minted Pannacotta, Parmesan Crisp

Octopus with Paprika Potatoes

#### **Basil Scented Courgette Ribbons**

Feta, Beetroot and Sumac

#### **Warm Savoury Dishes**

##### **Minute Fillet of Beef Rossini**

Duck Pâté and Bread Croûte

##### **Butternut Tarte Tatin**

Sunblushed Tomatoes

##### **Iberico Ham and Tapenade Croquettes**

Romesco Sauce

##### **Salt and Pepper Prawns**

Coconut and Kaffir Lime

##### **Mini Char Sui Buns**

Spiced Chicken, Kumquat Jam

##### **Tiny Baked Potatoes**

Camembert, Black Truffle and Heather Honey

#### **Interactive Chef Stations**

##### **Raw and Natural**

Chef preparing a variety of specialities for the delectation of your guests:

- Hereford Beef Tartare
- Tuna Carpaccio
- Scallop Escabeche with Ruby Grapefruit
- Mushroom, Black Truffle and White Radish

##### **The Oriental**

Chef preparing Chinese classics:

##### **Peking Shredded Duck**

Cucumber, Spring Onions, Hoisin and Pancake

##### **Crispy Fried Seaweed and Fine Beans with Sesame**

Cucumber, Spring Onion, Plum Sauce and Pancake

##### **The Dessert Extravagance**

Chef preparing, coating in chocolate then dry ice freezing some mouth-watering sweet treats.

##### **Berries, Exotic Fruit, Turkish Delight and Frangipane**

Dipped in Bitter, Milk or White Chocolate

Coated with Praline or Fruit Powders

Set with Molecular Gastronomy