

CANAPÉS

Our Head Chef and his team have created a wonderful selection of hot and cold canapés that taste every bit as good as they look.

From the farm

- Lamb shoulder bonbon with pea puree and mint jelly
- Roast beef, Yorkshire pudding and horseradish cream
- Quail scotch eggs with piccalilli puree
- Mini gourmet sausage, spring onion potato mousseline and red wine jus
- Crispy spiced buttermilk chicken skewer with mustard mayonnaise
- Rich shepherd's pie with creamy mashed potato
- Char grilled sirloin with duck fat chip and béarnaise sauce
- Spiced red lentil and chicken tartlet with raita and crispy shallot
- Crispy duck rolls with Hoi Sin dipping sauce
- Spiced lamb kofta with tabbouleh and Greek yoghurt
- Bourbon glazed pork belly with pickled cucumber and chive soured cream
- Mini chorizo and tomato frittatas with sweetcorn chilli salsa and manchego
- Marinated fig, prosciutto, mozzarella and micro basil skewer

From the sea

- Tempura king prawns, pickled ginger and Wasabi mayonnaise
- Hot smoked salmon rillettes on sourdough croute with lemon, parsley and caper cream cheese
- Fried coconut prawns with mango and chilli salsa
- Soused mackerel with pickled fennel, crème fraiche and pumpnickel
- Mini fish and chips with tartare sauce
- Salmon and herb fish cake, fried quail egg and dill aioli
- Smoked haddock croquettes with pea puree and bacon dust
- Dusted squid pieces with caper, parsley and lime mayonnaise
- Spiced pollack fritters with harissa honey dip
- Mini poppadum with tuna tartare and avocado puree
- Mini devilled crab cakes, tomato remoulade and micro parsley
- Smoked salmon blini with lime and dill mascarpone and salmon pearls

From the field

- Quail egg tartlet with sun blushed tomato, pesto hollandaise and parmesan shavings
- Fig jam, wild rocket and red pepper mascarpone crostini
- Cauliflower, potato, fennel and cheddar beignet with spicy tomato relish
- Sweetcorn and chive scone with blue cheese mousse and rocket pesto
- Crushed broad beans with mint and lemon ricotta on bruschetta
- Herb panko mozzarella goujon with pesto and marinara sauce
- Garlic and coriander naan with spiced spinach, paneer and mango chutney
- Mushroom and truffle arancini ball with charred baby leek
- Beer battered fried olives with sriracha mayonnaise
- Celeriac and potato rosti, griddled sourdough, caper tartar and gorgonzola
- Beetroot relish, goats cheese mousse and parmesan on poppy seed shortbread
- Mini brioche bun with falafel burger and garlic tzatziki