

# 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

- Spice fried buttermilk chicken goujon with "slaw" mayonnaise and garlic chives
- Soft quail "scotch" egg with piccalilli purée, crispy potato straws and micro parsley
- Tandoori marinated grilled chicken on garlic flatbread with raita, apricot chutney and coriander
- Crispy duck and vegetable spring roll with a sweet and spicy, soy and garlic dipping sauce
- A Turner & Sons mini sausage with ale braised onions, mashed potato and thyme veal jus
- Deep fried barbecue pork belly with pickled radish, quince, scratchings and crème fraiche
- Mini chorizo, potato and tomato frittatas with a sweetcorn, charred onion and chili salsa and Manchego cheese
- Lemon, honey and vanilla marinated fig, prosciutto and baby mozzarella skewer with micro basil
- Braised lamb shoulder bonbon with pea purée, mint jelly and salted rosemary
- Rich lamb and red wine shepherd's pie topped with parmesan mashed potato
- Kofta spice lamb chump, herby pomegranate grains and a lime and coriander yoghurt
- Rare roasted peppered beef with Yorkshire pudding, horseradish cream, cornichon and rocket
- Char grilled sirloin steak lollipop with a chunky duck fat chip, tarragon hollandaise and veal jus

## FROM THE SEA

- Smoked haddock, aged cheddar and chive croquette with mushy peas, crisp pancetta and pea shoots
- Salt cod, turmeric and parsley fritter with harissa, creamy herb yoghurt and maple drizzle
- Fried panko coated fillet of fish with citrus zest, sea salt chips and a mustard tartar sauce
- Soused herring, potato, fennel and shallot on pumpernickel with crème fraiche, dill and caviar
- Poached salmon and herb fish cake with a fried quail egg, lemon balm aioli and capers
- Citrus cured Scottish salmon on a tattie scone with chervil creamed cheese, keta and cucumber ketchup
- Salt and Sichuan pepper dusted squid pieces with a tangy Korean gochujang, honey and garlic dipping sauce
- Smoked mackerel and horseradish pâté on a baked oatcake with baby watercress and apple crisp
- Mini tostada of fresh tuna tartare, guacamole purée, puffed wild rice and red basil
- Coronation spiced prawn, mango, chili and lime filo tartlet with coconut and black onion seeds
- Tempura beer battered king prawn with pickled ginger, toasted kombu and wasabi mayonnaise
- Mini baked crab cake with slow roasted tomato, Cajun mayonnaise and micro parsley

Oyster and Hattingley English Sparkling Wine Bar  
(available for an additional cost)

## FROM THE FIELD

- Quail egg, sun blushed tomato, pesto hollandaise, pecorino and basil tartlet
- Sticky fig jam, wood roasted pepper, mascarpone, olive and wild rocket crostini
- Cauliflower, potato, fennel seed and charmer cheddar beignet with spiced tomato relish
- Sweetcorn and chive scone with blue cheese, sultana chutney and candied walnut
- Broad bean, kale and ricotta hummus with lemon, mint and pumpkin seeds on grilled focaccia
- Crispy herb breaded mozzarella with rocket pistou and a smoked marinara sauce
- Red lentil, chickpea and turmeric dahl tartlet with spinach, tahini mayo and crispy shallots
- Mushroom, rosemary and truffle arancini with parmesan and charred baby leeks
- Hogs Back ale battered dill pickles and marinated olives with spicy ranch dressing
- Celeriac, potato and thyme rösti with capers, pickled grapes and Blackstick Blue
- Goat cheese mousse, roast beetroot ketchup and parmesan crisp on baked poppy seed shortbread
- Mini glazed brioche burger bun with herby falafel, garlic tzatziki and pickled shallot