

# 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

- Korean fried chicken with Kimchi mayonnaise, ssamjang gherkin and purple shiso
- Soft quail "scotch" egg with piccalilli purée, crispy potato straws and micro parsley
- Tandoori marinated grilled chicken on garlic flatbread with coriander raita and apricot chutney
- Black sesame cornets with char sui duck, ponzu cucumber spaghetti and basil cress
- Deep fried barbecue pork belly with pickled radish, quince and pork scratchings
- Chorizo, potato and tomato frittata with sweetcorn, 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
- Red wine braised lamb Shepherd's pie, with aged Twineham mashed potato
- Kofta spiced lamb, herb and pomegranate grains, with a lime coriander yoghurt
- Rare roast peppered beef with Yorkshire pudding, creamed horseradish and cornichon
- Char-grilled sirloin steak lollipop with duck fat chip, tarragon hollandaise and veal jus
- Salt beef brisket crispbread, with sweet gherkin, English mustard mayo and Sussex cheddar sauce
- Iberico ham croquetas with Manchego cheese

## FROM THE SEA

- Smoked haddock croquette with mushy peas, chive emulsion and garlic flowers
- Lobster brioche roll with brown butter, smoked bloody mary sauce and pickled celery
- Panko crusted market fish with citrus zest, sea salt chips and mustard tartar sauce
- Barbecue watermelon with smoked chalk stream trout, pickled jalapeno and lime crème fraiche
- Poached salmon and herb fish cake with lemon balm and caper
- Citrus cured salmon on blini with dill & cucumber creamed cheese and keta caviar
- Salt and pepper dusted squid with a lime and honey glaze, gochujang mayonnaise and spring onion
- Smoked mackerel and horseradish pate on pumpkin and thyme oatcake with baby watercress
- Tostada of fresh tuna tartar, guacamole puree, puffed quinoa and red basil
- Coronation spiced prawn, mango, chilli and lime tartlet with coconut and black onion seeds
- Tempura beer battered king prawn with pickled ginger, toasted kombu and wasabi mayonnaise
- Brown crab, buttered leek and Gruyere rarebit tart, with pickled squash and parsley
- Oyster or Caviar and Champagne Bar (available at an additional cost)

## FROM THE FIELD

- Quail egg, sun blushed tomato, pesto hollandaise, and pecorino tartlet
- Mushroom parfait crostini with black garlic, pickled shallot and sunflower seeds
- Cauliflower, 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 pesto, smoked marinara and micro basil
- Red lentil, chickpea and turmeric dahl tartlet with spinach, tahini mayo and crispy shallots
- Artichoke and Parmesan arancini, with tarragon aioli
- Hogs back ale battered dill pickle, marinated olive, spicy ranch dressing and garlic chives
- Potato, shallot and thyme rosti with celeriac, pear and roquefort
- Whipped goat's cheese tartlet with candied walnuts and chive flowers
- Spiced chickpea kofta, marinated grilled courgette, garlic tzatziki, sweet potato straws