



Selection of six canapés per head  
Additional canapés £4 per head

### MEAT

Chicken liver parfait, rhubarb chutney, honeycomb  
Steak tartare, truffle mayo, crisp potato  
Braised lamb croquette, romesco sauce, toasted almond  
Tandoori chicken skewer, mango jam  
Crispy duck bon-bon, pickled cherry, spiced aioli

### FISH

Smoked eel, potato rösti, bacon and onion jam, tarragon  
Smoked haddock and cheddar rarebit tartlet, pickled mustard seeds  
Prawn, charred baby gem, bloody mary ketchup & pickled cucumber  
Devon crab cake, brown crab mayo, salty fingers  
Ginger and chilli cured monkfish, lavosh cracker and yoghurt labneh

### VEGETARIAN / VEGAN

Pea and mint arancini, lemon aioli  
Miso aubergine, pickled mooli, toasted walnuts  
Thai style jackfruit fritter, sweet chilli mayo  
Cheddar custard tart, apple and ginger chutney  
Chargrilled courgette, sundried tomato, lovage pesto bruschetta

### SWEET

Lemon meringue pie, raspberry powder  
Millionaires shortbread  
Rum poached pineapple, coconut cream and lime  
Apple crumble tartlet, vanilla cream  
Mini pavlova, whipped mascarpone, seasonal fruit, mint

### GUESTS

	30-59pax	60-89pax	90-119pax	120-150pax
6 Canapés	£65	£50	£45	£40

All prices are exclusive of VAT

# CANAPÉ



Selection of four bowls per head  
 Additional bowls £7 per head

**MEAT**

Chicken caesar salad, asparagus, quail's egg, parmesan dressing, crispy chicken skin  
 Braised short rib of beef, creamed celeriac & potato, crispy onion  
 Pulled lamb shoulder, lebanese 7 spice rice, pomegranate  
 Caramelised soy & ginger pork belly bao bun, summer vegetable slaw

**FISH**

Tempura haddock, minted pea puree, triple cooked chips, tartare  
 Spiced monkfish, pilaf rice, bombay mix  
 Lime cured sea trout poke bowl, sushi rice, cucumber, wasabi dressing  
 Seared tuna taco, green tomato salsa, avocado mint crema, pickled onions

**VEGETARIAN / VEGAN**

Spring vegetable ratatouille, herb gremolata (Vg)  
 Truffle mac n cheese, Lincolnshire poacher, pangrattato  
 Korean fried wild mushrooms, kimchi slaw, gochujang (Vg)  
 Pumpkin katsu curry, steamed rice, pickled carrot & ginger, coriander (Vg)

**SWEET**

Apothecaries mess  
 Dark chocolate & sea salt mousse, raspberries, honeycomb  
 Knockout tiramisu, candied pecans  
 Coconut parfait, pineapple and mango salsa, toasted coconut and lime

**GUESTS**

	30-59pax	60-89pax	90-119pax	120-150pax
4 Bowls	£110	£95	£85.50	£76
4 Canapés & 3 Bowls	£115	£99	£90	£81

All prices are exclusive of VAT

**BOWL FOOD**



## STARTER

Miso marinated chalk stream trout, pickled radish, sesame cracker, chilli  
Spiced potted mackerel, cucumber ketchup, sourdough croute,  
Roast chicken terrine, pea and broad bean salsa, pickled mushroom, crispy chicken skin  
Burrata, wild garlic pesto, heritage tomato, Serrano ham crisp  
Asparagus, whipped tofu, soft quail egg, lovage salsa verde, parmesan crisp  
Harissa courgette, bitter leaves, giant couscous, labneh, dukkah crumb

## MAIN COURSE

Native breed rosemary & lemon stuffed porchetta  
*\*Caramelised onions, goat's cheese, courgette & dill pithivier*  
Confit potato latkes, fennel, orange & green beans, salsa verde  
Welsh lamb rump  
*\*Roast Seasonal squash*  
Cacio e pepe braised beans, spinach, charred baby gem, sorrel & anchovy pesto  
Seared Irish bavette beef  
*\*Caramelised onions, goat's cheese, courgette & dill pithivier*  
Crispy new potatoes, romesco sauce, tenderstem broccoli, chimichurri  
Miso butter roasted Norfolk chicken supreme  
*\*Miso butter roasted King Oyster Mushroom*  
Smashed new potatoes, asparagus, roasted courgettes, herb aioli  
Pan-fried Barbary duck breast  
*Potato & gruyere gratin, summer vegetables, confit duck croquette, Marsala jus*

## PUDDING

Summer pudding, vanilla crème fraîche, mint  
Poached rhubarb & vanilla custard tart, rhubarb gel, raspberry cream, lemon Verbena  
Apothecaries mess  
*Meringue, seasonal fruit compote, champagne jelly & cream*  
Dark chocolate & miso delice, poached pear & hazelnut salted caramel  
Vanilla panna cotta, balsamic strawberries oat crumb & mint  
'Jaffa cake'  
*Vanilla sponge, orange jelly, chocolate mousse, warm chocolate sauce, candied orange*

All prices are exclusive of VAT

*\*Vegetarian alternative*

# 3 COURSE



Choose fish or savoury as a fourth course

### **FISH**

Scottish langoustine, charred baby gem, pickled cucumber, tomato, cocktail sauce, exmoor caviar (supplement +£3)

Devonshire crab cake, crab bisque, sea vegetables, herb oil

Roast scallop, Goan curry sauce, poppadom & cauliflower chutney

Pan fried sea bream, bouillabaisse sauce, buttered fennel & samphire, pickled mussels

Roast haddock, smoked cockle croquette, warm tartare sauce, sea vegetables & peas

### **SAVOURY**

Stilton rarebit, pickled celery, walnut & london honey

Whipped smoked cod roe on toast, bitter leaves

Somerset cider & apple cake, Baron bigod, summer truffle (supplement)

Scotch woodcock - Scrambled egg, anchovy, gentlemans relish

Angels on horseback - West mersea oyster wrapped in smokey bacon

West country cheddar gougere, fig jam, pickled pink onions

# 4 COURSE