

Canape menu

Seared Tuna, baby cucumber, wasabi mayonnaise, sesame

Parmesan sable, goats curd, artichoke, black olive powder, micro basil

Pulled ham hock, toasted sourdough, sauce gribiche

Chalk stream trout rilette, caviar, crispy cone

Mini chicken, leek and pancetta pie, wild mushroom ketchup

Roast monkfish, parma ham, pea puree

Wye valley asparagus, quail egg, parmesan custard, puff pastry

Heritage beetroot tartar, crispy shallots, truffle oil

Venison fillet, butternut Squash puree, crisp parsnip

Cornish crab, baby cucumber, lime, chilli, coriander

Confit old spot pork belly, apple puree, crackling

Whipped avocado, sun dried tomato, toasted pumpkin seeds, crisp tortilla