

CANAPE MENU

Fish

Loch Fyne smoked salmon with apple, chervil and crème fraiche

Seared tuna with wasabi, pickled cucumber and keta caviar

Prawn wrapped in phyllo pastry, soy, lime and chilli

Dorset crab, avocado, chilli, toasted wild rice

Grilled trout, new potatoes, kalamata olives, radishes

Beetroot gravadlax, labneh, chives and dill

Vegetarian

Charcoal cones filled with whipped ricotta, roasted tomatoes and green verbena

Arancini filled with supergreen pesto, mozzarella and parmesan

Sand carrots, whipped English goats' cheese, roasted hazelnut

English pea and spinach tartlet, spring onion and Berkswell

Tender stem broccoli, burnt spring onion, pickled red onions

Patas bravas, basil, macadamia and roasted garlic

Meat

Cumbrian pork, pear, crackling and smoked chili jelly

Chicken, leek and black truffle pie

Serrano ham, quince and manchego cheese

Smoked coronation chicken, pistachio and coriander

Short rib, roasted shallots, watercress, crispy onion

Lamb shoulder with ras el hanout and red pepper tapenade