

Canapés

Menu A – £21.50

Creamed aubergine and softened banana shallots baked into new potato shells with melting bocaccini

Seared lamb cannons on malted toast with a lemon and dill marmalade

Mini cottage pies baked in mini yorkshire puddings

Braden rost salmon fillet profiteroles dusted and glazed with parmesan and smoked paprika

Roasted mixed vegetable and chestnut sausage rolls with a thyme cranberry dip

Menu B – £25.50

Braden rost salmon fillet profiteroles dusted and glazed with parmesan and smoked paprika

Risotto and asparagus deep fried balls with a cranberry and young thyme hot sauce

Prosciutto wrapped quail eggs dressed with a basil scented dressing in a sun dried tomato pastry cup

Mini roast beef yorkshire puddings with freshly grated horseradish

Baked pumpkin tartlet with a spinach garlic cream

Menu C (Vegetarian) – £21.50

Gluten Free

Chilled medjol dates filled with roasted sweet red peppers and a peppery houmous

Creamed aubergine and softened banana shallots baked into new potato shells with melting bocaccini

Vegan

Baked fresh fig brochette with a lemon and lime marmalade

Vegetarian

Risotto and asparagus deep fried balls with a cranberry and young thyme hot sauce

Wild rice, spinach and port tartlets topped with vintage cheddar truckle