

Wedding Canape Options

Meat

Black Pepper Beef Skewer, Chimichurri

Hoisin Pork Belly Squares

Chicken Karaage, Yuzu Mayo

Chicken Yakitori Skewers

Iberico Jamon Croquetas

Beef Tartare, Crostini

Fish

Smoked Salmon Blinis, Pickled Onion

Sesame King Prawn Toast, Chilli Dip

Lobster & White Radish Croustades

Tempura King Prawns, Sweet Chilli & Garlic

Sea Bass Ceviche, Aji Amarillo

Tuna Tartare, Chilli & Avocado

Spicy Crab Cocktail, Lettuce

Vegetarian

Goats Cheese Mousse, Cheese Sable & Fig

Olive tapenade, Crostini

Heritage Tomato Bruschetta

Broccoli & Stilton Mini Quiche

Porcini Mushroom Arancini, Garlic Mayo

Plated 3 Course Menu

Starters (choose 1)

Tomato & Buffalo Mozzarella Salad, Toasted Seeds

Gin Cured Salmon, Cucumber & Dill

Beetroot & Goat's Cheese Salad

Smoked Duck with Orange, Chicory & Fennel

Main Course (choose 1)

Baked Cod Fillet, New Potatoes & Vierge Dressing

Fillet of Beef, Lightly Smoked Mash, Spring Onion & Madeira Jus

Roasted Chicken Supreme, Pea & Pancetta Cafe au Lait

Roasted Violet Aubergine, Vierge Dressing (VE)

Desserts (choose 1)

Chocolate Mousse with Poached Cherries

Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce

Poached Peaches with Oat Crumble & Yoghurt

Strawberry & Verbena Eton Mess

