



RECEPTION MENU

SAVOURY CANAPÉS

- Beef tartare with cured egg yolk on toast (DF)
- Goat's cheese tart with spiced tomato chutney (V)
- Roasted pepper and feta quiches (V)
- Old bay spiced scallop skewer
- Lamb koftas with mint yoghurt
- Grilled sirloin with chimichurri (DF)
- Jerusalem artichoke soup with artichoke crisp (V)
- Pea soup with mint crème fraiche (V)
- Crispy prawn with sweet chill sauce (DF)
- Vegetable crisps with saffron aioli (V) (DF)
- Cheddar croquettes with wholegrain mustard (V)
- Ham hock croquettes with gherkin ketchup
- Roasted aubergine arancini (V)

SWEET CANAPÉS

- Ruby chocolate & pistachio Paris breast (N) (V)
- S'more tart, chocolate, and meringue (V)
- Matcha and lemon madeleines (V)
- Carrot cake éclair (V)
- Honey and lavender cake (V)
- Chamomile fudge (V)

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (DF) Dairy free



CORNETTO CANAPÉS

Selection of a minimum of 3 per person
Please select from the following:

SAVOURY

Smoked aubergine with ras el hanout (V)

Tandoori chicken with mango

Avocado & lime mousse with black onion seed (V)

Blue cheese with dried fig and walnut (N)

SWEET

Coconut, rum and pineapple (V)

Peanut and caramel (N) (V)

Whipped kalamansi ganache with raspberry

Strawberry crèmeux dipped in dark chocolate

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SAVOURY BOWL FOOD

Confit duck salad with dandelion, orange and game crisps, shallots and hoisin dressing

Classic king prawn and crayfish cocktail with crisp leaves and Marie Rose sauce

Chargrilled chicken OR Smoked chicken

(Please choose one)

Caesar salad with parmesan shavings, croutons, anchovies and dressing

Salad of goats cheese with piquillo pepper, pomegranate and molasses

Thai crab salad with coriander, chilli and lime

Olive oil poached tuna niçoise salad

Blue cheese and chicory salad with caramelised walnuts and blue cheese dressing

Mini cottage pie OR Mini shepherd's pie

(Please choose one)

With potato espuma

Mini venison cottage pie with truffled potato

Braised lamb with Moroccan couscous, harissa and tahini dressing

Chicken OR Vegetable OR Beef OR Prawn

(Please choose one)

Thai curry with jasmine steamed rice and coriander

Beef bourguignon with creamy mash, bacon lardons, baby onions and truffle croutons

Butternut squash risotto with pecorino cheese, crisp seeds and salad

Oriental vegetable stir fry with marinated tofu

Sausage and mashed potato with onion gravy

Beef and ale pie with puff pastry

Chicken, leek & cockle pie with puff pastry

Game pie with puff pastry

Tiger prawn with ginger, spring onion and soba noodles

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SWEET BOWL FOOD

Plum, apple and almond crumble with custard

Triple chocolate brownie with chocolate fudge sauce and milk ice cream

Lemon meringue pie

Croissant and white chocolate bread and butter pudding

Chocolate profiteroles

Strawberry OR Raspberry OR Banana
(Please choose one)

Eton mess

Lemon OR Grapefruit
(Please choose one)

Possets

Vanilla crème brûlée with seasonal fruits and shortbread biscuits

Homemade doughnuts with hot chocolate sauce

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