

CANAPÉS

Canapés are the perfect accompaniment when enjoying your post-ceremony drinks reception.

CANAPÉS

Let Head Chef decide on a range of four types of canapés, or you may select your own from the extensive menu.

MEAT

Seared loin of pork with black pudding crumb and apple sauce *(df)*

Mini ham hock and smoked chicken terrine with chutney and sliced gherkin *(gf) (df)*

Ginger chilli chicken bon bon with a mango chutney dip

Pan seared duck breast with spiced plum compote *(gf) (df)*

*supplement of £0.75

FISH

Smoked salmon and caviar blini with lemon crème fraîche

Tempura fried prawns with sweet chilli dipping sauce

*supplement of £0.75

Skewered scallop and pancetta lollipops with lemon essence *(gf) (df)*

*supplement of £0.75

Sesame seared tuna loin with wasabi mayo and lemon pearl *(gf) (df)*

*supplement of £0.75

Chef's choice of 4 canapés - £8.50 pp

Personal choice of 4 canapés - £9.50 pp (+ supplement if applicable)

VEGETARIAN/VEGAN

Beetroot falafel lollipops with lemon humous dip *(df) (ve)*

Anti pasti skewers *(df) (ve)*

Aged Cheddar and pea pinwheel with pea and mint compote

Mini cones of crunchie coated halloumi 'fries' served with sriracha mayonnaise

Beetroot and cream cheese tartlet topped with micro cress

Goat's cheese tartlet with cranberry compote

SWEET

Dark chocolate ganache tartlet with whipped cream and chocolate dusting

Chocolate fudge brownie bites with salted caramel sauce

Belgian chocolate dipped fresh strawberries on skewers *(gf)*