

Canape Menu



Meat

Confit Beef with devil's sauce, black olive tapenade on a sourdough crouton
(contains: gluten, sulphites)

Rump of lamb with tagine sauce, fresh coriander
(contains: gluten, egg, milk, sulphites, soybeans, MC sesame and tree nuts)*

Teriyaki chicken with wasabi tapioca cracker
(contains: gluten, mustard, celery and sulphur)

Port braised lamb pie with rosemary pastry
(contains: eggs, gluten, milk, sulphites, soybeans, MC sesame and tree nuts)

Fish

Yin and yang prawn in a Thai green curry marinade
(contains: crustaceans)

Fishcake and tartar sauce
(contains: fish, gluten, milk, egg)

Smoked salmon and dill mousse in a citron macaron
(contains: fish, milk, egg, almond)

Crab thermidor tartlet with a herb crumb topping
(contains: crustaceans, gluten, egg, milk, sulphites, soybeans, MC sesame and tree nuts)*

Vegetarian

Torched goats cheese mousse tart with sundried tomato and balsamic pearls
(contains: milk, eggs, gluten, sulphites, soybeans, MC sesame and tree nuts)*

Gorgonzola arancini
(contains: milk, dairy, sulphites, egg)

Raw beetroot ravioli with mushroom, garlic and thyme pate
(contains: milk)

Cucumber carpaccio and dill cream in a Lemon cone
(contains: milk, gluten, soybean, MC sesame seeds, almonds and tree nuts)

Vegan

Pan-seared watermelon steak with a balsamic glaze, elderflower, yuzu and apple puree with fresh mint
(contains: sulphites)

Gazpacho with a citrus peel

Buffalo cauliflower bites
(contains: gluten)

Roasted red pepper and siracha Sushi

Dessert

Chocolate mousse with cherry coulis
(contains: milk, soybeans, egg)

Apple and yuzu cheesecake in a pillow of pastry
(contains: milk, gluten)

Lemon meringue pie
(contains: egg, milk, gluten, soybeans, MC sesame and tree nuts)*

Caramelised pineapple with a coconut, lime & mint cream

**can be made gluten free*