

CANAPÉS



- Pastrami on rye bread topped with a fresh horseradish cream
- Goats cheese, cherry tomato tartlet glazed with honey and thyme (v)
- Tartare of Scottish Smoked topped with a caviar crème fraiche presented on a ciabatta croute
- Parmesan shortbread sun blush tomato tapenade (v)
- Brandade natural smoked haddock served on a mini tart with quail egg
- Spiced monkfish with pineapple salsa
- Confit of Scottish salmon topped with crab Rillette
- Chefs freshly prepared crab fishcake encrusted with chilli panko
- Watermelon and strawberry daiquiri (v)
- Spiced Lamb and pine nut won ton with sweet mango relish
- Herb encrusted tofu shallow with a chilli red onion jam (v)
- Vodka sweet cherry tomato shot (v)

Canapés at £3.75 each

Please inform our team of any dietary requirements

TASTING BOWLS



Pulled Pork

Coca cola pulled pork, sweet potato wedge, jacks BBQ sauce

Squash (V)

Roasted butternut squash, green and red lentils, roasted onion, dolce latte, herbs & seeds

Salmon from the Orient

Five spiced salmon, glass noodles, spring onions soy, coriander oil

Hail Caesar

Mother of all salads, crunchy gem, parmesan, croutons, bacon bits and Caesar dressing.

Why not add chicken or salmon

Breast of Chicken

Seared chicken, spicy rice, rancheros salsa, deep fried rocket

Asparagus and broad bean risotto (V)

Arborio rice, asparagus tips, herbs and parmesan crisp

£9.75

3 bowls per person

Maximum numbers of 75