

# CANAPÉ MENU

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£3.50 PER CANAPÉ

4 CANAPÉS PER PERSON - £12

6 CANAPÉS PER PERSON - £19

8 CANAPÉS PER PERSON - £25

## HOT CANAPÉS

Monkfish lolly pop *Monmouthshire ham, curry oil* **GF**

Tempura oyster *cucumber & Jalapeño granta, caviar*

Crispy lamb belly fritter *rosemary skewer, onion cream*

Spiced pumpkin tart *balsamic onion, ricotta, rocket* (v)

Quinoa *falafel harissa yoghurt, tabini* (v)

Beef cheek cottage pie *black truffle mash*

Honey glazed Cumberland sausage *Pommery mustard mash, crispy onions*

Mini 108-burger slider *Keen's Cheddar, pickles*

Beer battered lobster & chips *tartar sauce*

Cajun crispy buttermilk chicken *blue cheese dip*

Black truffle sausage roll *prune ketchup*

Sweet potato & spinach pakora *lime, cumin and cucumber yoghurt* (v)

Mini jacket potato *chorizo, Jalapeño sour cream*

Spiced cauliflower & potato samosa *date chutney* (v)

Pulled lamb bun *harissa, hummus, mint yoghurt*

Coconut shrimp *spiced mayo*

Lobster taco *green mango slaw, coriander*

Salt & pepper scallop *sweet chilli, spring onion*

Wild mushroom arrancini *truffle & Parmesan cream* (v)

# NUMBERSIX

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GF dishes are made using no gluten-containing ingredients. Some menu items may contain nuts, seeds or other allergens. For further details, please ask your server. Please note that consuming undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, pregnant or suffering illness. Our fish is responsibly caught from sustainable sources.

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## COLD CANAPÉS

Smoked eel *beetroot pesto, horseradish, brioche*

Lincolnshire Poacher scone *red onion jam, glazed fig, pickled celery* (v)

Dorset crab *compressed watermelon, avocado, radish* **GF**

Beetroot meringue *Inne's Farm goat's curd mousse* (v)

Kiln smoked salmon *Guinness toast, keta sour cream*

Rosemary sable *glazed goat's cheese, quince jelly* (v)

Octopus carpaccio *smashed avocado, smoked piquillo pepper*

Poached foie gras *brioche, peppered pineapple*

Peppered venison *blackcurrant, juniper*

Treaty Farm bresaola *Berkswell, rocket* **GF**

Lobster salad *chicory, blood orange, tarragon dressing* **GF**

Scallop ceviche *lime and chilli dressing, avocado, coriander*

Thai chicken rice paper roll *sesame & soy dipping sauce*

Mini Caesar salad *Parmesan crisp, smoked anchovy* **GF**

Tea smoked duck breast *sour cherry compote, spice bread*

Black olive choux bun *ricotta, pine nut, basil* (v)

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### DESSERT CANAPÉS

Cinnamon doughnut *spiced apple*

Chocolate & beetroot brownie *clotted cream*

Raspberry macaroon *white chocolate cream* **GF**

Dark chocolate & salted caramel tart *toffee popcorn*

Brown bread ice cream *waffle cone, walnut brittle*

Strawberry shortcake *vanilla Chantilly*

Sherry trifle

Passion fruit meringue *orange curd* **GF**

Honey parfait *pickled plum, honeycomb*

Mini lemon tart

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