



Canapé Menu



Bronze*

£15.00/person

Wild Smoked Salmon Blinis

Sautéed Mushrooms with Feta Cheese on a Black Olive Toast (V)

Thai Asparagus and Parmesan Crisp on a Wholemeal Toast

Caramelised Figs with Stilton Cream and Chive

*All of the above varieties will be served, providing guests with 8 to 10 canapés per person



Silver*

£30.00/person

Baby Beef Lasagne on a Porcelain Spoon with a Basil Leaf

Smokey Chicken Drumlets served with Yard Coulis

Marinated Chicken Skewers served with Mango Salsa

Mini Yorkshire Pudding served with Horseradish and Seared Beef

Toasted Pita with Slow Roasted Chicken and Garden Herb Pate

Mini Chicken Caesar Salad served in a Porcelain Spoon

Mini Asparagus Bouquet tied with Filo and a Drizzle of Hollandaise Sauce (V)

Wild Smoked Salmon served with Wasabi Crème Fraîche and Lemon Zest on a Blini

Mini Fishcakes served with Watercress and Tartar Sauce

Red Basil and Clotted Cream Scones with Chilli Jam(V)

Macadamia Pesto Pasta Salad (V)

Vegetable Millefeuille served with Pesto Sauce in a Porcelain Spoon (V)

Oriental Mushroom and Marinated Tofu in a Sesame Puff (V)

Walnut and Cheddar Scone topped with Brie and Pear Chutney (V)

Caramelised Red Onion Tart with Grilled Welsh Goats Cheese (V)

Ratatouille on Baby Cucumber with Black Olive Tapenade (V)

*Please select 6 different canapés (including Bronze and Silver), providing guests with 10 to 12 canapés per person



Gold*

£35.00/person

Mini Burger with Cherry Tomato and Quail Egg

Lightly Salted Mini Beef Medallion

Mini Lamb Kofta served with Mint and Yoghurt Sauce

Duck Rilette served with Caramelised Orange Segments on a Rustic Bread

Blue Cheese and Roasted Vegetables served in a Baby Jacket Potato

Smoked Duck with Mango Salsa on a Herb Rosti

Supreme of Curried Chicken with Shaved Coconut and Coriander on a Baby Naan

Smoked Salmon Blinis with Crème Fraîche and Caviar

Mini Cod Wellington

Lemon Peppered Haddock served with Fresh Dill on a Skewer

Thai Noodles with Grilled Pine Nuts, Lemongrass and Coriander (V)

Shitake Mushroom stuffed with Udon Noodles and Cilantro (V)

Roasted Courgette filled with Roasted Vegetables and Parmesan Shavings (V)

Mushroom and Spinach Filos cooked with Parmesan and Cream (V)

Poached Truffle Quails Egg served on a Roasted Baguette (V)

*Please select 8 different canapés (including Bronze, Silver and Gold), providing guests with 8 to 10 canapés per person



Platinum*

£48.00/person

Mini Burger with Cherry Tomato and Pan Fried Foie Gras

Milk Veal served with a Caramelised Nectarine

Foie Gras Brioche with Fig Marmalade

Wild Smoked Salmon with Crème Fraîche Blinis

Mini Grilled Goats Cheese served on a Beetroot Crisp with Sprouts (V)

Miso Black Cod served in a Porcelain Spoon

Spaghetti Cooked in Creamy Parmesan Sauce with Black Truffle Shavings (V)

Halibut Croustade with Baby Endive and Champagne Foam

Black Truffle Scrambled Eggs served in a Porcelain Spoon (V)

Warm Mini Quail Eggs served on a Baguette Toast with Truffle (V)

New Jersey Potato with Black Truffle (V)

*Please select 10 canapés (including Bronze, Silver, Gold and Platinum), providing guests with 8 to 10 canapés per person



Dessert*

£2.50 per canapé

Strawberries dipped in a Trio of Chocolate

Mini White and Dark Chocolate Cups filled with Toffee Mousse and Berries

Mini Fruit Galette with Vanilla Chantilly and Mint

Strawberries dipped in Dark Chocolate

Strawberries dipped in White Chocolate

Mini Fruit Salad served in a Dark Chocolate Box

Mini Chocolate and Hazelnut Millefeuille

A Selection of Pâte de Fruit

Mini Rum Baba served with Chantilly Cream

Mini Bannoffe Pie

Chocolate Brownie Bite

Exotic Fruit Salad Skewer

Mini Champagne Jelly with Pieces of Strawberry

A Selection of Chocolate Truffles

Mini Pistachio and Strawberry Macarons



Fine Dining Menu



Menu 1

£60.00 per person

Beef Tomato and Mozzarella with Egg Plant Pesto, served with Salad of baby leaves

Pan Fried Terrine of Goats Cheese with Balsamic Reduction and Young Beetroots

Trio of Melon in Grappa and Purple Grape Syrup

~ ~

Saffron Salmon Pilaff in Filo Pastry with Pan Fried Spinach and Baby Roasted Potatoes

South Downs Lamb roasted with Apricots and Prunes in Green Tea on Warm Couscous Salad

Slow Cooked Daube of Beef with Roasted Root Vegetables, Abbot Potatoes, and Merlot Sauce

Piedmont Pepper, slow roasted with Plum Tomatoes and Chilli Flakes, served with Wilted Spinach and Fondant Potatoes

~ ~

Pear and Chocolate Clafoutis accompanied by Rich Vanilla Crème Anglaise

Coconut and Lime Cheesecake served with Rum and Raisin Ice Cream and a Pineapple Crisp

Pot Tart au Citron with Vanilla Froth

~ ~

A Selection of Tea and Coffee

~ ~

Petit Fours



Menu 2

£75 per person

Salad of Roasted Oranges and Beetroot with a Cumin and Coriander Dressing

Pumpkin Ravioli served with a Walnut Dressing and Baby Chard Salad

~ ~

Haddock Welsh Rarebit over Plum Tomato and Basil Salad

New Season Lamb with Roasted Ratatouille and slow cooked Fondant Potatoes served in a Rich Redcurrant Sauce

Confit of Duck on a Warm Spring Onion and Potato Salad, served with Carrot and Swede Purée

Chestnut Mushrooms in Ale with Parsnip Rosti and Haricot Bean Mash

~ ~

Cointreau Orange Tarte with Chocolate Crisp and Clotted Cream

Slow roasted Peach and Plum Cocktail served à la Tatin with Mango Foam

~ ~

A Selection of Tea and Coffee

~ ~

Petit Fours



Menu 3

£95 per person

Finest Scottish Smoked Salmon with Herd Salad and Champagne Froth

Terrine of Chicken Liver and Roasted Shallots served with Toasted Walnut Bread and Beetroot and Horseradish Chutney

Brie de Meaux and Watercress Salad with Wild Honey and Sesame Dressing

Timbale of Smoked Mackerel Mousse with Lemongrass and Greek Parsley Potato Salad

~~

Beef Wellington with Madeira Jus accompanied by Anna Potatoes, Asparagus, and French Bean Bundles

Scottish Salmon Poached in Chablis with Sea Asparagus and Sweet Pickled Summer Vegetables, served over a Maris Piper Mash

Pot Roasted Cod Fillet over a Warm Beetroot and Sweet Potato Salad, served with a Flaked Chilli and Lime Dressing

Rack of Lamb with Gin and Juniper Jus with Dauphinoise Potatoes and Courgette and Mint Spaghetti

Butternut Squash and Mushroom Tagine with Harissa and Couscous Fritters

~~

Twisted Jaffa Cake

Warm Berry Salad Served in a Sugar Cage with Pistachio Ice Cream

~~

A Selection of Tea and Coffee

~~

Petit Fours