



Spring Canapé and bowl food menu

Price:£30.00

Vegetarian Canapé Options

Whipped goats cheese and truffle with roasted maple beetroot served on a black pepper biscuit

Savoury lemon and thyme cupcake, whipped soft truffle goats cheese, toasted pistachio dust

Mini mushroom croustades with micro cress

Whipped artichoke hearts and truffle oil with parmesan biscuit, micro cress

Edible cones filled with a blue cheese mousse, toasted pecan nuts

Beetroot and Celeriac tart with fresh blackberries

Rosemary skewers with goats cheese, confit tomatoes and balsamic glaze

Beetroot tartare, goats cheese, pine nut crisp bread

Roasted cauliflower shot with crispy shallots

Meat Canapé Options

Mini Yorkshire puddings with rare roast beef and horseradish cream

Mini hasselback potatoes with crispy pancetta, sour cream, chives

Chicken liver parfait on rosemary toast, red onion jam, micro cress

Mini beef wellington, pancetta mousse, horseradish cream, micro leaf

Puff pastry, whipped truffle goats cheese, crispy pancetta, honey, toasted pistachio dust

Fish Canapé Options

Smoked salmon blini with lumpfish roe and fresh dill, lemon cream

Cucumber and smoked salmon roll, micro cress

Mackerel pâte, croustade, lemon cream, Micro dill

Happy Plate

Smoked salmon mousse in edible cups with lumpfish roe, micro rocket

Prawns served in baby gem cups with a mango and coriander salsa

Tuna tartare served in crispy cups with Asian flavours

Edible cones, lemon cream, beetroot cured salmon, roe, fresh dill

Vol -Au- vents, smoked salmon mousse, pickled cucumber

Sweet canapé Options -

Triple chocolate brownies, whipped vanilla cream, raspberries

Edible cones, lemon curd, mini meringue

Edible cups, strawberry salsa, chantilly cream - strawberries and cream

Bowl Food Options

Roasted truffle and maple butternut squash with goats cheese, herb and lemon couscous

Slow cooked lamb shoulder, smoked and whipped mash, crispy leeks, jus, onions

Grilled salmon, baby potatoes, confit tomatoes, fennel slaw, artichoke

Slow cooked and smoked beef brisket, soft polenta, sauteed onions, jus, crispy onion

Parmesan cream, seared celeriac scallops, tarragon cream, macadamia nut

Crispy cauliflower, roasted dates, tahini dressing, lemon and herb oil, toasted pine nuts

Rare roast beef, smoked and whipped mash, horseradish mousse, jus

Dessert bowl foods

Mini meringue, blackberries, passion fruit, vanilla cream

Lemon meringue pie, mint, berries

Lavender panna cotta, thyme crumb, blackberries, edible flowers

Hitched