



Signature seasonal canapés

COLD

Bruschetta topped with avocado purée, maple syrup,
roasted cashew nut crumb (vegan)

Beetroot glazed goats' cheese bonbon lollies in toasted nut
dip dab bowls (v)

Ginger tuna tartare on compressed cucumber, nori flake
sprinkle

Pumpernickel, avocado salsa, marinated crayfish, spicy
mayo

Rare roast beef, Yorkshire pudding, baby watercress,
horseradish cream

Chorizo & chicken ravioli, tarragon burnt butter

HOT

Asian vegetable Gyoza & chilli jam (vegan)

Summer squash & goat's cheese ravioli topped with
microplaned Parmesan (v)

Posh fish & chips: battered fish on a crispy potato cube,
tartar sauce

Scallop pop & pancetta, grilled corn purée

Pulled BBQ lamb shoulder with beetroot crème fraîche on
summer new potatoes & feta crumble

Spiced puri bread with lime & Cajun chicken topped with
mango purée