

Reception Canapé Menu

Please choose 5 canapés from the selection below:

Served warm

Fish

Pork and prawn dumplings, coconut, coriander and chilli dip
 Tempura prawns with chilli, kaffir lime and sake dip
 Pan seared queen scallops with curried cauliflower purée (gf)



Meat

Rare roasted fillet of beef topped with chimichurri (gf)
 Honey and mustard glazed pork & leek Oxford sausages
 Sesame glazed pork belly
 Roasted chorizo, sun dried tomato and sweet potato tian

Vegetarian/Vegan

Leek and gruyere tartlet, crème fraiche, crispy leeks (v)
 Spiced chickpea falafel with tahini yoghurt (ve)
 Sundried tomato and feta cheese arancini (v)
 Green herb and edamame bean risotto, rice crackling (ve/gf)



Served cold

Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad and deep-fried caper (gf)
 Smoked mackerel pâté on a granary croute
 Smoked salmon blinis with lemon cream and caviar
 Seared tuna and sesame lollipop with wasabi cream (gf)
 Treacle cured salmon on a croute with horseradish cream

Meat

Chicken and wild mushroom mousse, carrot and vanilla purée, baby cress
 Thai marinated beef with cucumber noodles
 Ham hock and parsley terrine, apple and ginger chutney, English mustard croute

Vegetarian/Vegan

Shot selection: chilled pea and mint & gazpacho and herb oil (ve/gf)
 Cheese scone with cream cheese and chilli jam (v)
 Spiced hummus on flatbread with roasted red pepper (ve)
 Quails egg, roasted tomato and tapenade crostini (v)
 Parmesan and rosemary shortbread with plum tomato confit and feta (v)
 Wild mushroom mousse with a tarragon crisp (ve)



V = Vegetarian

Ve = Vegan

GF = Gluten Free