

## Canapes Menu

### Served warm

#### Fish

Pork and prawn dumplings, coconut, coriander and chilli dip

Tempura prawns with chilli, kaffir lime and sake dip

Beer battered fish & chips with tartar sauce, mushy peas, Sarsons and sea salt

Pan seared queen scallops with curried cauliflower puree

#### Meat

Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce

Honey and mustard glazed pork & leek Oxford sausages

Cumin spiced lamb kofta with lemon and mint yogurt

Roasted chorizo, sun dried tomato and sweet potato tian

#### Vegetarian

Candy beetroot and toasted hazelnut risotto, tarragon mascarpone (v)

Leek and gruyere tartlet, crème fraiche, crispy leeks (v)

Falafel with roasted garlic, crushed chickpea and corn chip crumbs (v)

### Served cold

#### Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad

Kiln roasted hot smoked salmon with pea pancakes, lemon and black pepper mascarpone

Beetroot and vodka cured salmon blinis with horseradish cream

Miniature sesame cones of salmon tartare with horseradish and lemon cream

Potted brown shrimp on granary bread & lemon and chive yoghurt

Seared tuna and sesame lollipop

#### Meat

Chicken liver parfait on toasted brioche with red onion jam

Chicken and wild mushroom terrine, carrot and vanilla puree, baby cress

Thai marinated beef with cucumber noodles

Filo cups of hoisin and plum duck with spring onions

Ham hock and parsley terrine, apple and ginger chutney, English mustard croute

#### Vegetarian

Shot selection: chilled pea and mint & gazpacho and herb oil (v)

Beetroot and goats cheese macarons (v)

Quails egg, roasted tomato and tapenade crostini (v)

Parmesan and rosemary shortbread with plum tomato confit and feta (v)