

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

Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce (gf)
Honey and mustard glazed pork & leek Oxford sausages
Sesame glazed pork belly
Mini beef sliders
Roasted chorizo, sun dried tomato and sweet potato tian

Vegetarian/Vegan

Candy beetroot and toasted hazelnut risotto, tarragon mascarpone (v/gf)
Leek and gruyere tartlet, crème fraîche, crispy leeks (v)
Spiced chickpea falafel with tahini yoghurt (v)
Sundried tomato and feta cheese arancini (v)
Carrot and onion bhaji, almond raita (ve/gf)
Green herb and edamame bean risotto, rice crackling (ve/gf)

Served cold

Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad (gf)
Smoked mackerel pâté on a granary croute
Smoked salmon blinis with lemon cream
Miniature sesame cones of salmon tartare with horseradish and lemon cream
Seared tuna and sesame lollipop with wasabi cream (gf)
Treacle cured salmon on rye with horseradish cream

Meat

Chicken and wild mushroom mousse, carrot and vanilla purée, baby cress
Thai marinated beef with cucumber noodles
Crispy duck and hoisin pancakes
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)
Quails egg, roasted tomato and tapenade crostini (v)
Parmesan and rosemary shortbread with plum tomato confit and feta (v)



V = Vegetarian

Ve = Vegan

GF = Gluten Free