

SAMPLE CANAPES MENU

MEAT SELECTION

Peking Barbary Duck, Pickled Cucumber, Spring Onion and Plum Relish
Pressed Welsh Lamb, Feta Crumb, Charred Heritage Tomato
Hereford Beef Scotch Egg, Tarragon Mayonnaise
Smoked Chicken Terrine Stack, Onion Bread

FISH SELECTION

Peterhead Cod and Coriander Fishcakes, Sweet Chilli Sauce
Seared Scottish Salmon, Hendricks's Gin Gel, Rye Crisp (healthy option)
Citrus Cured Sea Bass, Blini, Creme Fraiche and Caviar
Smoked Haddock Mousse, Pea Puree

VEGETARIAN SELECTION

Roast Heritage Tomato, Basil Croute, Pesto (ve)
Tempura Baby Corn, Saffron Dip (ve)
Pickled Watermelon, Whipped Ewes Milk Cheese (v)
Pea and Mint Tart, Quail Egg, Shallot (v)

DESSERT CANAPES

70% Chocolate and Orange Truffle (v)
Chigwell Valley Seasonal Fruit Pavlova (v)
Lavender and Rhubarb Cheesecake (v)
Vanilla and Blackberry Tart, Pickled Strawberries (ve)

(v) denotes vegetarian dishes. (ve) denotes vegan dishes.
If you or your guests have a specific allergy or dietary requirement,
please speak to your Event Manager.