

CANAPÉS

Cold Selection

Carrot macaroons, cinnamon cream cheese
Maple cured salmon gravlax, celeriac, rye blini
Fig, parma ham and mint brochettes
Dressed crab, apple, dill mustard and hazelnut croûte
Goats cheese gougères and lemon verbena (v)
Grilled courgette, goats curd, basil and honey parcels (v)
Endive leaf, serrano foam, petit croutons
Octopus, gordel olives, salsa verde
Raclette and mushroom ketchup palmiers (v)
Tuna and fennel mille-feuille
Aromatic pork and pancetta roulade, kumquat purée
White anchovy, gooseberry gel, focaccia
Vegan salmon, rye croute (VE)
Foie gras terrine, red currant gel, black pepper sable
Cucumber and avocado rolls (VE)

Warm Selection

Butternut squash and sage arancini (V)
Sesame popcorn chicken, siracha mayonnaise
Steak and chips, béarnaise sauce
Salt and pepper prawns gyozas
Xo marinated quail skewers, yuzu emulsion
Lobster and corn croquettes, piquillo, piment
Roasted beetroot, burnt apple, goats cheese, seed cracker (V)
Parmesan madeleines, cep, cultured butter
Tandoori spiced chicken skewers, pickled cucumber
Crab gougères
Ras el hanout lamb samosa, mint chutney
Pork belly, crackling, apple sauce
Okra fries, tamarind dip (V)
Spinach and ricotta fatayer (V)
Cucumber and avocado rolls (VE)
Caramelised onion and mushroom tart (V)