

MENU 1

Best of the British Isles

This menu features some of the finest ingredients and dishes from areas of Great Britain each presented as bite size miniatures.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person



Warm Canapes

Salt Marsh Lamb Fillets
Rowan Berries & Rosemary

Horseradish Scones

New Forest Woodland Mushrooms & Quail Egg

Mini Angus Beef Tournedos

Wild Garlic Croute, Butternut Gel

Cornish Mackerel with Wild Chervil

Roast Potato Discs

Tiny Jacket Potatoes

Pulled Pork, Dehydrated Coxes Apple

Side Table Dishes

Kitchen Garden Vegetables
Smoked Salmon Mousseline, Oxford Blue & Artichoke

Cold Canapes

Maple Glazed Scottish Salmon
Broad Bean Pancakes & Mint Yoghurt

Courgette "Cannelloni"

Beetroot Mousseline, Toasted Cobnuts

Shrimp Cocktail

In Thousand Island Cones

Corn-fed Chicken & Basil Ballotine

Parmesan Crisp

Pea Pod Boats

Whipped Welsh Goats Cheese, Wiltshire Truffle

Something Sweet

Mini Plum and Chantilly Pavlovas

Dark Chocolate Honeycomb Shards

MENU 2

World Flavours Canapés

We are pleased to present our latest selection of exciting bite sized canapes featuring ingredients and flavours from around the globe.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



Warm Canapes

Crispy Duck Spring Rolls
Mango Chilli Salsa

Baked Artichoke Hearts
Camembert & Quince

Tempura Shrimps
Kaffir Lime Mayo

Mini Quail Kiev
Wild Garlic Mayonnaise

Baked Taleggio
Red Gooseberry, Sweet Potato Crisp

Side Table Dishes
Pao de Queijo;
Guacamole, Bell Peppers & Tacos

Cold Canapes

Olive Macaroons
Sun blushed Tomato & Basil

John Dory
Charcoal Shells, Creole Salsa

Rare Beef Fillet
Wasabi, Soy & Ginger

Smoked Salmon & Flying Fish Caviar
Dill Blini

Chickpea Fritters
Caramelised Red Onion, Za'atar, Pinenuts

Something Sweet

Chocolate & Praline Samosas
Cinnamon Sugar

Tropical Fruit Brochettes
Dressed with Passion Fruit

MENU 3

Foraged, Farmed and Hunted

This menu offers a selection of unusual gourmet canapes designed to stimulate and enchant your guests.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



Cold Savoury Dishes

Wood Pigeon Breast Tartlets
Cobnuts and Quince

Salmon Escabeche
On Pickled Cucumber

Tiny Filo Tulips
Oxford Blue, Elderberry and Lesser Celandine

Potted Brown Shrimps
Whipped Herb Butter and Sea Spinach Croutes

Rabbit Rilette
Wild Cherry Compote

Side Dishes
Roasted Walnuts, Hazelnuts and Almonds

Marinated Artichokes, Sunblushed Tomatoes and Olives

Warm Savoury Dishes

Devilled Crab Bombes
Samphire and Lemon

Angus Beef Skewers
Wild Chervil and Horseradish

Crispy Lamb 'Chips'
Harissa Dipping Sauce

Wild Mushroom Crumpets
Wood Sorrel and Chanterelle

Double Gloucester Melts
Medlar Jelly

Something Sweet

Shot Selection
Elderflower Jelly
Damson Fool
Lemon Verbena Frappe

MENU 4

Cosmopolitan Canape Selection with Finger Food Centrepiece

This menu combines a mouth-watering selection hot and cold savoury canapes offered to the guests by our waiters together with a centrepiece display of slightly larger dishes from which guests can graze as they please.

There is a careful balance of vegetable, fish and meat based dishes and the menu is designed to provide a full supper for your guests.



Cold Savoury Dishes

Seared Tuna

Compressed Watermelon and Ginger

Hazelnut Shortbread Finger

Mushroom, Pimento and Black Truffle

Soft Boiled Quail Eggs

Minted Mayonnaise, Paprika, Caraway and Celery Salt

Duck Liver Ballotine

Honeycomb and Black Grape

Warm Savoury Dishes

Spinach and Ricotta Tortellini

Toasted Pine Nuts and Sage

Crispy Aromatic Duck Spring Rolls

Coriander and Star Anise Salsa

Mini Stuffed Potatoes

Swede, Caraway and Sour Cream

Crispy Cod Wonton

Mango Chilli Salsa

From the Finger Food Centre Piece

Slider Selection

Angus Beef, Cornfed Chicken Breast or Fried Halloumi and Aubergine

A Selection of Relishes

Ice Bowls of

Peeled Tiger Prawns, Watercress Chiffonade and Bernaise Sauce

Crostini Selection

Dolcelatte, Honey and Spiced Pear

Prosciutto, Black Fig and Rocket

Smoked Salmon, Watercress and Ricotta

Antipasti

Marinated Artichokes, Sunblushed Tomatoes and Olives

Chargrilled Asparagus

Parmesan Chunks and Bresaola

Stuffed Sweet Peppers with Goats Cheese and Capers

Something Sweet

Offered Around to the Guests:

Sorbet Bonbons

Fresh Fruit Sorbet of Mango, Lychee and Raspberry and Blackcurrants dipped in dark and white chocolate

MENU 5

International Canape Selection with Interactive Chef Stations

This menu offers some of our most sophisticated canape dishes with the addition of interactive chef stations preparing and serving speciality delicacies for guests within the party area.

There is a careful balance of vegetable, fish and meat based dishes. We would allow 12 savoury and 3 sweet items per person

Cold Savoury Dishes

Hibiscus Cannelloni

Filled with Dressed Crab

Smoked Venison

Cranberry Relish and Parmesan Sable

Quail Scotch Eggs

Tarragon and Chervil

Sushi Selection

Lobster and Flying Fish Caviar

Asparagus and Fennel Salt

Smoked Salmon and Dill

China Spoons of:

Minted Pannacotta, Parmesan Crisp

Octopus with Paprika Potatoes

Basil Scented Courgette Ribbons

Feta, Beetroot and Sumac

Warm Savoury Dishes

Minute Fillet of Beef Rossini

Duck Pâté and Bread Croûte

Butternut Tarte Tatin

Sunblushed Tomatoes

Iberico Ham and Tapenade Croquettes

Romesco Sauce

Salt and Pepper Prawns

Coconut and Kaffir Lime

Mini Char Sui Buns

Spiced Chicken, Kumquat Jam

Tiny Baked Potatoes

Camembert, Black Truffle and Heather Honey

Interactive Chef Stations

Raw and Natural

Chef preparing a variety of specialities for the delectation of your guests:

- Hereford Beef Tartare
- Tuna Carpaccio
- Scallop Escabeche with Ruby Grapefruit
- Mushroom, Black Truffle and White Radish

The Oriental

Chef preparing Chinese classics:

Peking Shredded Duck

Cucumber, Spring Onions, Hoisin and Pancake

Crispy Fried Seaweed and Fine Beans with Sesame

Cucumber, Spring Onion, Plum Sauce and Pancake

The Dessert Extravagance

Chef preparing, coating in chocolate then dry ice freezing some mouth-watering sweet treats.

Berries, Exotic Fruit, Turkish Delight and Frangipane

Dipped in Bitter, Milk or White Chocolate

Coated with Praline or Fruit Powders

Set with Molecular Gastronomy