



## A selection of our Canapés

Jerusalem artichoke and vodka veloute

Polenta cup, Confit breast of lamb with squash jam

Rillette of smoked chicken with sloe gin jelly

Gin and beetroot cured salmon on rye with gin sauce

Buffaloed mozzarella arancini

Smoked Mackerel on Rye with melon gel

Ajo Blanco shot

Confit breast of lamb with squash jam

Poached breast of Guinea Fowl, crackling and pickled girolle

Smoked Mackerel toasts with melon gel and pickles

Poached breast of Guinea Fowl, crackling and pickled girolle

Jerusalem artichoke cappuccino

Chickpea and Saffron cassoulet, seared Scallops

Braised octopus and chickpea skewer

Sliced quails egg with mustard and rapeseed mayonnaise with fennel dust

Prawn wrap with almonds and confit lemon

Spiced Lentil and pumpkin soup shots

Burnt peaches, oil and smoked salt

Chicken and fennel dipping balls

Cauliflower mousse, beetroot crisps, smoked goats cheese

Hazelnut crusted queenies

Crab bon-bons

Seared artichoke and ricotta mousse

Roast heritage beetroot, truffle honey and amaranth

Gurnard sashimi with chive flowers

Celeriac and Parsley root remoulade, toasted pine nuts