

## Canapés

This is a choice selection of our more summery canapés. Using the seasonal produce and a host of flavours to create fresh, delicious bites, and conversations starters for your party.

### Served cold

Home cured gravadlax on rye croute, celeriac remoulade and keta  
Smoked haddock, hollandaise, poached quails egg and spinach on a curried potato pancake  
Spicy squid and prawn salad, mango and coriander  
Mini lobster rolls, rocket and sriracha mayo  
Tuna carpaccio, fennel, white balsamic and pomegranate salsa  
Ham hock, pea and asparagus croutes  
Crispy Chilli beef and lettuce wraps, Szechuan dressing  
Confit roast chicken, sweetcorn puree, romesco sauce and crispy chicken skin  
Sage and potato pancakes topped with wild mushrooms and parmesan  
Caponata and crispy basil on parmesan tuilles  
Sweet potato and quinoa pancakes topped with avocado and tomato salsa

### Served hot

Sea bass, crispy pancetta on crushed pea and mint crostini  
Cumin spiced crab and pea fritters, cucumber and yoghurt dip  
Prawn and ginger samosas with a mango and chilli dip  
Steak and chips with peppercorn or béarnaise sauce  
Dolcelatte, fig and prosciutto melts, Pedro Ximenes glaze  
Grilled jerk chicken skewers with mango salsa  
Five spice pork belly wraps, tamari dressing  
Tiny twice baked artichoke soufflés with lemon hollandaise  
Asparagus, pea, and mint arancini, pea puree dip  
Courgette, pecorino, pine nut, mint and dill fritters

### Sweet bites

Raspberry and mascarpone tartlets  
Treacle tarts with clotted cream  
Malted chocolate pan perdu  
Triple chocolate brownies  
Muscovado grilled pineapple, dark rum glaze

