

Canapé Menu

House Selection One £4.00 per head plus VAT

Scoubise Gratin

Small tart filled with soft onion and chive cream, baked with a cheese and fresh herb crumb topping.

Parfait and Almond

Smooth pate lightened with cream served on a tart with toasted almond

Fresh Leek and Goats Cheese Bouchees

Fresh Leeks sautéed with a hint of garlic and melted goats cheese served in a crisp puff pastry case.

Smoked Salmon Parfait

Homemade smoked salmon mousse served in a crisp pastry case and topped with smoked salmon.

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House Selection Two - £5.00 per head plus VAT

Quail Egg and Caviar

Crisp tart case filled with quail egg coated with mayonnaise and finished with caviar.

Duck Confit with Crème Fraiche and Beetroot

Flaked Duck confit bound with crème fraiche served in a small tart case and topped with beetroot.

Fresh Asparagus Filo with Truffle Oil

Asparagus spears seasoned with rock salt, course black pepper and truffle oil baked in a crisp filo pastry

Seafood Pie

Fresh fish and shell fish gently cooked with white wine, garlic, fresh herbs and cream served in a crisp pastry tart and topped with mash potato