

# CANAPÉS

## **ROAST BEEF & HORSERADISH**

served in a yorkshire pudding

## **CHARGRILLED CHICKEN CAESAR**

on a garlic croûte with bacon & chard gem lettuce

## **HOISIN DUCK PANCAKES**

with pickled cucumber & spring onion

## **LAMB KOFTAS (GF)**

with mint yoghurt

## **CHICKEN LIVER PARFAIT**

served on brioche toast with red onion marmalade

## **PASTRAMI & PICKLE**

served on a wholemeal croûte with mustard mayo

## **SMOKED SALMON ON BLINIS**

with citrus crème fraiche & pickled cucumber

## **TANDOORI MACKREL (GF)**

on mini poppadoms with raita & mango chutney

## **MINI THAI STYLE FISHCAKES**

with sriracha sauce

## **TEMPURA KING PRAWNS**

with wasabi basil mayo

## **PRAWN & GINGER DUMPLINGS**

with soy sesame dripping sauce

## **GOAT'S CHEESE VOL-AU-VENT (V)**

puff pastry filled with goat's cheese & beetroot

## **CRISPY WONTON'S (VE)**

dumpling filled with shitake & tofu

## **MATURE CHEDDAR BEIGNET (V)**

with spicy tomato ketchup

## **SMOKED BEETROOT TARTAR (VE)**

served on a tortilla crisp with amarillo chilli mayo

## **JALAPENO CUCUMBER (V)**

with avacado pureé, chard corn & coriander

