

Canapé Menus

— Canapé Selection —

Chef's choice of savory canapés 11.00 per person Or choose your selection from below

Cold canapés

Smoked wild salmon, sour cream and soda bread*
Foie gras, apple and Riesling jelly*
Cream cheese and truffle (v)
Native lobster cocktail*
Cornish crab, apple and fennel
Cherry tomato, goat's cheese and basil (v)
Selection of crudités (v)
Selection of mixed nuts and olives (n / v)

Hot canapés

Crab cake with coriander dipping sauce
Dover sole goujon and chips*

Quail Scotch egg and Wiltons brown sauce
Cumberland sausage roll
Seasonal vegetable quiche (v)

Baked potato and Rio Frio caviar*

Oysters "Beau Brummell"

Sweet canapés

Salted Caramel truffles

Mojito macaroons

Blackcurrant and white chocolate truffle

Almond & pistachio nougat

Chocolate tea cake

Savory canapé prices: 2.50 or * 3.00 each Sweet canapés 2.00 each (v) Vegetarian

— Cheese —

Selection of British farmhouse cheese 14.00 per person British farmhouse cheese platter 50.00 (serves 4-6)

— Flowers —

It would be our pleasure to organise flowers for your table.

Long and low table arrangements start from 55.00 and specific colour schemes can be arranged.

If you have any other floral requests, please do not hesitate to ask.