

Canapés served cold

Acorn-fed ham with fresh fig, rocket salad and lemon mascarpone cream
Beetroot carpaccio wrap with Somerset goats' cheese and wild rocket
Bresola with pickled radish, baby carrot and shallots
Spiced crispy Gresham duck salad with a chilli wonton shard, served on a spoon
Pan-fried miso sea bass with green papaya and coriander salad
Lancashire curd cheese pastry with truffle honey infused beetroot jelly

Canapés served hot

Sweet potato and mung bean chaat samosas with green mango chutney
Thai chicken skewer with toasted coconut yoghurt
Confit of duck lollipops with cornmeal and bitter orange sauce



Canapés puddings served cold

Blueberry and mint pavlovas
Elderflower and raspberry cheesecake
Popcorn and chocolate mouse

Canapés puddings served hot

Mini chocolate fondue with raspberry marshmallows
Buttermilk pancakes with cherry compote and maple cream



Canapés

Food bowls served cold

Chicken, prosciutto and rocket salad with avocado and roasted tomato

Green bean and beetroot salad with Somerset goats' cheese, capers and red wine vinegar dressing

Harissa spiced red mullet with fattoush salad and pomegranate



Food bowls served hot

Twice cooked Chinese spiced duck with stir-fried Asian greens and ginger sauce

Cornish brown crab with spinach and soba noodle and toasted sesame seeds

Burrito with re-fried borlotti beans and jalapepo peppers with guacamole and sour cream

Food bowls puddings cold

Ginger and orange tiramasu

Red berries with hibiscus jelly with basil syrup and crushed meringue cream

Espresso coffee cr me br le with almond biscotti



Food Bowl selection





Seated selection



Starters

Deconstructed grilled comice pear, broken walnut and gorgonzola tart with summer leaves and fresh pear jus

Yorkshire Dale roasted pigeon with frilled fennel, sweetcorn puree and micro cress salad

Mains

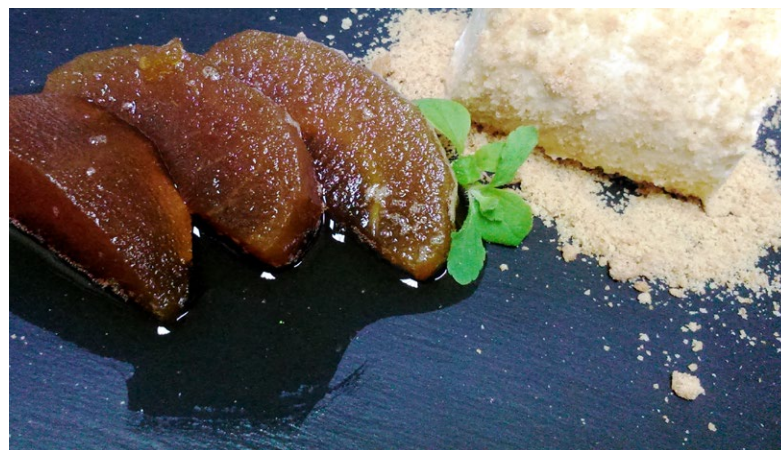
Pan-fried Cornish sea bass with courgette spaghetti
Pistachio crumbs and green olive oil
Lemon scented potatoes

Horseradish and herb crusted Herefordshire beef fillet
Guinness reduction
Braised beef cheek and Lancashire potato hash
Roasted aubergine puree
Steamed spring cabbage with roasted fennel seeds

Puddings

Vanilla panna cotta, poached rhubarb and ginger shortbread with summer flowers

Mango and passion fruit baked Alaska





Other Menu Inspiration

Buffets, BBQ's, Food Stations, Afternoon Teas...

