## CANAPES MENU

## COLD

Blue cheese tart royale (V/GF)
Crab and citrus mayonnaise with coriander (GF)
Parma ham with figs, honey crème fraiche and toasted almonds
Smoked chicken tartlet with grain mustard aioli (GF)
Sliced bresaola with pecorino, balsamic glaze (GF)
Ratatouille with vegan cheese and basil (VV/GF)
Smoked salmon paupiette with dill crème fraiche

## HOT

Southern fried chicken mini burger, tomato chilly chutney Crispy beef brisket, horseradish aioli
Tempura prawn, sweet chilli sauce Beetroot falafel, red pepper hummus (VV/GF) Smoked haddock and cheddar fish cake, tartare sauce Mushroom arancini (VV)
Vegetable spring rolls, coriander aioli

## DESSERTS

Lemon tart
Chocolate brownie
Vanilla fudge (GF)
Bakewell tart
Caramel choux bun

## BOWL FOOD

## MEAT

Chicken and mushroom casserole with tarragon(GF)
Braised lentils with chorizo and Toulouse sausage
Spiced lamb rump with cous cous
Glazed mini sausages, mash potatoes, red wine jus

## FISH

BBO spiced salmon fillet with coconut rice (GF)
Tempura prawn with chilli noodles
Mini fish and chips, tartare sauce Prawn and crayfish cocktail, Marie - Rose sauce

> VEGETARIAN
> Wild mushroom risotto, truffle oil (VV/GF) Smoked tomato cous cous with ratatouille (VV) Root vegetable crumble with herb gremolata (VV) Thai vegetable curry, jasmine rice (VV)

## DESSERT

Mini chocolate tart coffee Chantilly
Strawberries and cream panna cotta (GF)
Mini sundae with brownie, cherries and vanilla Mango and passion fruit salad, raspberry sorbet (VV/GF)

