**Poultry & Meat Canapés served cold**

Quenelle of Chicken Liver Parfait with Aubergine Relish on Crostini

Rolled Ham Hock with Quince Jelly & Basil

Bruschetta of Prosciutto, Glazed Fig & Mascarpone

Duck Parfait with Apricot & Pistachio on Pain de Mie

Jerk Chicken Rice Balls with Sweet Chilli Dip

Korean Crispy Chicken with Gochujang Dip

Persian Lamb with Pomegranate, Sumac Yoghurt & Pickled Cucumber

**Poultry & Meat Canapés served hot**

Croque Monsieur

Fillet of Aged Scottish Beef with Balsamic Onions

Crispy Duck Salad with Red Chilli & Kumquat in a Tortilla Cup

Warm Spiced Beef Brisket topped with Horseradish & Fukujinzuke in Chicory Leaf

Venison Bolognese Fritter with Parmesan

Chicken Wonton with Chilli, Coriander & Palm Sugar Sauce

Fragrant Coconut Spiced Lamb on Mini Poppadum

Chicken Kiev (minced chicken filled with garlic cheese, butter, brioche crumb coating)

**Fish Canapés served cold**

Severn & Wye Smoked Salmon Roulade with Horseradish Crème Fraiche

Salmon Tartare Cone (keta, diced salmon, crème fraiche, chives, caviar)

Blackened Cajun Cod with Miso

Muscovado & Treacle-cured Salmon on Oat Cake with Soured Cream

Seared Tuna Tataki

King Prawn in Vermicelli Noodles with Yuzu & Wasabi Mayonnaise

**Fish Canapés served hot**

Seared Sea Bass with Mango & Chilli Salsa

Smoked Haddock Croquette with Pea Purée

Langoustine Tail in Feuille de Brick with Basil

Scallop Pop

South Indian Crab Cake & Crab Chutney

Inside-out Prawn Toast

Goan Fish Curry Spoon with Mango Chutney

**Vegetarian Canapés served cold**

Avocado Mousse with Parmesan & Olive on Tomato Bread

Poppy Seed Goat’s Cheese with Yellow Salsa

Red Pepper Purée with Goat’s Cheese & Caraway Biscuit

Beetroot Crisp with Basil & Goat’s Cheese Infusion

Fresh Goat’s Cheese Truffle rolled in Pistachios, Sesame Seeds & Black Pepper

English Mustard & Cauliflower Macaroon

Persian Aubergine with Pomegranate, Sumac Yoghurt & Pickled Cucumber

**Vegetarian Canapés served hot**

Polenta with Asparagus & Pimento Salsa

Grilled Paneer with Mint Chutney

Sesame & Cheddar Croquette with Chilli Jam

Pea & Potato Pakora with Coconut Mint Chutney

Spicy-fried Tempeh with Macadamia Nuts

Mac ‘n’ Cheese Ball

**Dessert Canapés**

Gin and Lemon Granita Shot

Mini Jaffa Cake

Banana Marshmallow

Pistachio Cupcake with Chocolate Dip

Macaroon with Wasabi & White Chocolate Butter

Toffee Apple Marshmallow Kebab

**Evening Snacks**

Bowl of Crisps £3.80

Marinated Olives £4.50

Parmesan Shortbreads £7.25

Bowl of Salted Peanuts £5.60