



Fish canapés:

Smoked salmon mousse, pickled cucumber,
parmesan crust
Sesame seared tuna with wasabi mayo, prawn
crackers (GF)
Chilli crab filo cups

Meat canapés:

Japanese beef roll with carrots and daikon
(GF)
Pulled pork "tacos"
Proscuitto and asparagus frittata, hollandaise
(GF)

Vegetarian canapés:

Goats cheesecake on a pumpernickel base,
roasted fig
Thai squash cakes, lime and ginger dipping
sauce (GF)
Smoked aubergine and yoghurt vol-au-vents

Dinner Party

[V] Burrata salad with spicy cauliflower relish
Ham hock terrine, celeriac slaw and
homemade chutney
Blood orange and fennel crab salad, toasted
brioche

Rack of lamb, purple sprouting broccoli with
caper butter, crushed new potatoes
Guinea fowl, wild mushroom risotto, charred
asparagus and spring onions
[V] Mushroom and herb polenta

Lemon and rhubarb posset, gingernut crumble
Panna cotta with poached rhubarb, grapefruit
sorbet
Chocolate and stem ginger pots, brandy snap
cigar, chantilly cream

Children's birthday party

Party boxes

X2 shaped sandwiches
X2 savoury nibbles
X1 fruit skewer
X1 sweet treat

For the table:

Crudités and homemade hummus

'For the grown ups'

X2 sandwiches
X2 sweet treats

For the table:

Parmesan and dijon twists