Summer Canapés

Cold

Vegetarian
Sun-blushed tomato and anchovy palmier
Vegan sable, beetroot hummus and spiced seeds
Artichoke and lemon pate on crisp toast with roasted pepper

Fish
Ceviche of chalk stream trout, crisp tortilla, guacamole and coriander
Tart fine of hand-picked crab, granny smith apple and salmon caviar
Soya and sesame prawns, crisp lotus root

Meat
Smoked duck breast, toasted brioche, griottines cherry and pickled walnut
Artichoke and lemon pate on crisp toast with roasted pepper
Chicken and chorizo rillettes, creamed corn and coriander

Hot

Vegetarian
Pea and ricotta arancini, pepper coulis
Sweet potato and smoked vegan cheese empanada with red pepper coulis
Bombay potato on coriander naan, red pepper relish

Fish
Grilled mackerel on toasted rye bread with pickled rhubarb
Tuna and watermelon skewers, teriyaki glaze
Seared scallop, confit new potato, iberioc black pudding

Meat
Pig’s cheeks croquettes, bourbon bbq glaze
Chorizo and basil sausage rolls
Ballantine of rabbit, truffle lemon and prosciutto