

## HOT CANAPÉS

### **PREMIUM CANAPES (Surcharge applies)**

Pulled lamb chilli, baby spinach, mint yoghurt, tortilla cone.  
Rare roast beef, matchstick fries, béarnaise sauce.  
Crispy crumbed diver scallops, apple puree  
Monkfish, matcha tea burger, tartare sauce, sweet pea cress

### **MEAT BITES**

Popcorn chicken, charred baby corn relish.  
Mini burgers, sesame brioche, Wookey hole cheddar, beetroot and red onion jam.  
BBQ sticky pulled pork sliders, crushed peanut and spring onion.  
Hoi sin duck, black sesame samosa, cucumber pickle.

### **FISH BITES**

Beer battered cod bites, skinny chips, with tartar sauce.  
Asian spiced prawn and coriander dumplings, micro cress  
Hot smoked salmon, maris piper spring onion fish cakes.

### **VEGETARIAN**

Sun blushed heritage tomato, smoked cheddar arancini, walnut pesto.  
Shallot tarte tatin, toasted goats cheese crumble.  
Wild mushroom and truffle creamed risotto cone with parmesan crisps.  
Vegetable spring rolls, sweet chilli dipping sauce.  
Crispy fried 1000 leaf chips, with truffle mayo.  
Herb & Panko crumbed bocconcini, sun blushed tomato ketchup.  
Red onion tart tatin, creamed goats cheese.  
Wild mushroom and truffle risotto cone, parmesan crisps.

### **PUDDINGS - WARM AND DECADENT**

Apple fritters, salted caramel, channel Island cream.  
Marshmallow, warm dark & white chocolate dip.  
Warm donuts, mango sauce.  
Cinnamon sprinkled mini donuts with mango coulis.  
Warm rhubarb crumble tarts, vanilla clotted cream.

## COLD CANAPÉS

### **PREMIUM CANAPES (Surcharge applies)**

Seared rolled lamb, English garden vegetables, mint & yoghurt.  
Seared sesame tuna, baby cucumber cup, pickled ginger.

### **MEAT BITES**

Smoked chicken Caesar salad, parmesan crisps, anchovy dressing.  
Coconut and lemongrass chicken salad, cucumber box.  
Carpaccio of beef, rocket pesto, truffle ficelle.  
Toasted ficelle, parma ham, burrata and diced peach.  
Peking duck, black sesame cornets, cucumber spaghetti, coriander.

### **FISH BITES**

Chilli lime crayfish brioche sub, coriander, mango compote.  
Shrimp cocktail cornet with shredded iceberg.  
Beetroot cured salmon, sour cream, Matcha tea melba toast

### **VEGETARIAN**

Spinach roulade, cream cheese pesto and sundried tomato.  
Beetroot taco boat, beetroot carpaccio, truffled goats cheese, black sesame.  
Pesto marinated char grilled med veg skewers.  
Crisp foccaccia, cherry tomato, creamed goats cheese, pesto oil  
Truffle goats cheesecake, caramelized red onion jam.  
Parmesan shortbread, cream cheese, dehydrated cherry tomatoes, red onion marmalade.

### **PUDDINGS - COLD AND INDULGENT**

Strawberry pavlova, berry compote.  
Rhubarb Fool shots, blood orange cream, pistachi biscotti.  
Lemon meringue pie.  
Dark chocolate brownies, white chocolate glaze, raspberry dust.  
Baileys panacotta, pistachio and date biscotti  
Pimms Jellies, orange panacotta, diced orange, cherry, mint and cucumber.  
White and Dark chocolate dipped baby strawberries.

## THEMED PLATTERS

### THE BEACH PARTY – SEAFOOD EXTRAVAGANZA

Crispy chilli and lime baby Octopus, with a spicy aioli  
Little buckets of beer battered fish, chips and mushy peas  
Char grilled tiger prawn with a soy and honey marinade  
Crispy 'strawberry ice cream' seafood cone filled with crab, avocado and salmon in a seafood sauce  
Garnished with crunchy samphire, halva sand, blue curacao and sauternes jelly and sea salt crystals

### THE BRITISH PUB GARDEN

Mini 'Pint of Guinness' broth of beef, mushroom and porter beer with a truffled cream topping  
Mini beef burgers, with vintage cheddar, tomato chilli jam, inside a tiny sesame seed bun.  
Mixed game and blueberry puff pastry pies  
Jenga fries and plant pot dips  
Courgette plant pots with pepper, and asparagus 'plants'

### WIMBLEDON TENNIS

Pea, mint and feta arancini 'tennis ball', herby crust and a swirl of smoked paprika cream on a crispy fried potato disks 'rackets'  
Baby boats of seared salmon, new potatoes and hollandaise  
Sirloin of beef rolled with watercress, asparagus and horseradish  
Tiny Pimm's jellies, cucumber, orange, cherry and mint compote  
Balsamic infused strawberries

### CEVICHE DELIGHT – FLAVOURS OF SOUTH AMERICA

Cured sea bass with smoked red pepper salsa and fresh guacamole, in a crisp taco boat  
Braised octopus with lime and Amarillo chilli, on a crispy plantain crisp, topped with sweetcorn salsa  
Sweetcorn, coriander and feta fritters, topped with dehydrated tomato, red onion chilli jam, crumbled feta, and green olive  
Sweet potato cake with pulled pork, chilli and chocolate  
Polenta chips with chilli sauce

### MIXED GRILL – SURF AND TURF

Skewers of beef sirloin, tiger prawns, scallops and haloumi, served with chefs assortment of glazes, marinades and dips

### TASTES OF THE SOUK

Skewers of lamb kofta with apricot, coriander and cumin, served with a mint, cucumber and yoghurt dip  
Briouates of feta, sun blushed tomato and coriander  
Harissa spiced butter chicken on a crisp flatbread with candied chilli  
Sweet Moroccan felafels on a crisp baby gem, with a spiced aubergine dip  
Sweet potato and butternut squash crisps with a chilli dip

