



APPETITE

CATERING

Winter	Canapé menu	£15ph
<i>Meat</i>	<i>(Choose 2)</i>	<i>Allergens</i>
	Smoked chicken Caesar, crisp baby gem	<i>Egg, milk</i>
	Foie gras terrine, Madeira gel, toasted brioche	<i>Cereals, egg, milk</i>
	Beef fillet tartare, potato crisp	<i>Fish, SO₂</i>
	Chicken liver parfait, raspberry gel, toasted gingerbread	<i>Cereals, egg, milk</i>
	Lamb & black pudding sausage roll, salsa verde	<i>Cereals, egg</i>
	BBQ pork belly, cornbread	<i>Egg, milk</i>
<i>Fish</i>	<i>(Choose 2)</i>	
	Roast scallop, cauliflower purée, crispy pancetta	<i>Milk, mollusc</i>
	Smoked haddock fish cakes, tartare sauce	<i>Cereals, egg</i>
	Sea bass cerviche rice wraps	<i>Fish</i>
	Tempura king prawns, sriracha mayo	<i>Egg, shellfish</i>
	Smoked mackerel pâté, crisp sourdough	<i>Cereals, fish, milk</i>
	Hot-smoked salmon, cucumber relish, chicory	<i>Fish</i>
<i>Veg</i>	<i>(Choose 2)</i>	
	Mature cheddar & spring onion quiche (V) (GF option)	<i>Cereals, egg, milk</i>
	Nocerella tapenade stuffed baby plum tomatoes (Vg)	<i>[none]</i>
	Smoked potato & leek croquettes, truffled aioli (V) (Vg & GF options)	<i>Cereals, egg</i>
	Minted pea & pecorino arancini (V) (Vg & GF options)	<i>Cereals, egg, milk</i>
	Chargrilled halloumi, beetroot relish (V)	<i>Milk</i>
	Butternut squash & feta frittata (V)	<i>Egg, milk</i>

Jan Huckstep

PRIVATE CHEF