

# christmas canapé menu

5 canapés 21 pp | 8 canapés 35 pp

Individual canapés 4.5 each

## cold canapés

### meat

Chicken liver parfait, blood orange, brioche  
Smoked beef tartare, confit egg yolk, pickled girolles, crostini  
Duck prosciutto, fregola grapes, bitter orange

### fish

Smoked salmon, Jerusalem artichokes, capers  
Razor clams, bergamot, amaranth  
Scallop ceviche, sage, mojo verde

### vegetarian/vegan

Mushroom pate, crispy shallots, pickled girolles, crostini (vg)  
Grilled stuffed olives, olive soil, kumquat (vg)  
Compressed pear, blue cheese, candied walnuts (v)

## hot canapés

### meat

Pigs in blankets, honey mustard  
Fennel sausage roll, spiced plum ketchup  
Grilled beef, béarnaise

### fish

Salt cod fritter, smoked mayo  
Scallops, capers, lemon & parsley butter  
Crab tart, brown crab emulsion, fennel and caviar

### vegetarian/vegan

Berkswell cheese tartlet, pickled girolles, piccalilli (v)  
Wild mushroom croquettes, truffled mayo (v)  
Curried roasted pumpkin, sage, plum chutney (vg)

### sweet

Mulled wine chocolate truffles (vg)  
Espresso brownie bites (v)  
Mince pies (vg)



(v) vegetarian (vg) vegan

*A full list of allergens contained in each dish is available upon request*