



Rhubarb.

EVENTS

Canapés

Served warm:

Kataifi prawn brochettes with basil foam

Royal fillet of salmon, taramsalata & pumpernickel

Beef short rib, cauliflower puree, Périgord truffle

Ras el hanout lamb wrapped in sesame pastry with red pepper jam

Wild mushroom tart, enoki, truffle oil & sea salt

Open squash ravioli with gochujang

Chicken saltimbocca wrapped in potato spaghetti

Malaysian grilled chicken, mint, coriander & crushed peanut sambal

Duck slider, plantain chips & chilli mayo

Shallot & honey marinated fillet of lamb on branches of rosemary

Gloucester old spot pork belly, pork jus, apple sauce, crisp sage & pancetta

Roasted fillet of Japanese style beef & wasabi hollandaise

Fillet of beef, mini fondant potato & classic béarnaise sauce

Seasonal risotto in a Parmesan cone:
Summer asparagus & Taleggio

Black truffle arancini & truffle mayonnaise

Welsh rarebit soufflé tartlet, red onion marmalade & crispy sage

Goats cheese, fig & caramalised onion tart tartin

Roasted breast of Gressingham duck on a potato rösti, blood orange gel & crisp leeks

Lamb fillet, English pea & lovage purée

Seared tuna, ginger, black beans & miso

Prawn & kaffir lime leaf cigar, dulse seaweed emulsion

Porcini tartlet & summer truffle

Served cold:

Artichoke crisp, pickled enoki, crème fraîche and samphire

Peri peri chicken, red pepper cone, piperade

Smoked beef tartare, charcoal mayonnaise, beetroot biscuit

Truffle goat's cheese with tomato jam in a crisp Parmesan cup

Tacos

Salted cod, red pickled cabbage tomato salsa & avocado puree

Wild rice cracker, cured gin and tonic salmon with horseradish cream

Soy & bonito dipped tuna loin

Smokey aubergine sambal in a crisp wonton cone

Cornish crab & blood orange

Duck cornet, mooli, Japanese mayonnaise, shiso & hoisin

Beef carpaccio, mustard, truffle mascarpone, parmesan shortbread & rocket coulis

Soy-cured beef tartare, spicy Japanese mushrooms & pickled daikon

Salmon tartare, soured cream, shallots & capers on granary toast

Sesame coated tuna & a mirin dipping sauce

Sashimi of tuna wrapped in mooli with wasabi

Prawn, chilli & lime zest with Japanese mayonnaise

Lobster cocktail cornet with a Bloody Mary crème fraîche

Asian vegetable rice paper roll with a soy, chilli & wasabi dip

Smokey aubergine sambal in a crisp wonton cone

Lightly truffled pumpkin pie, Parmesan sable & toasted pumpkin seeds

Lemony goat's curd, oat biscuit, black olive & truffle honey

pudding Canapés

Marshmallow & praline rolls

Raspberry & lychee puffs

Hazelnut puffs

Love apple tartlets

Tonka bean meringues sandwiches

Chocolate & salted caramel tartlet

Lemon meringues tartlet

Raspberry & vanilla pannacotta

Caramalized vanilla canonccini

Carrot cake & cream cheese

Assortment of canelés

Raspberry shortbread tea cake

Passion fruit tartlet

Salted caramel tarts with caramelised popcorn

Chocolate tartlet

Green tea mochi

Sugared doughnut with basil mango filling