



## CANAPÉS

### Meat

Smoked duck, soft boiled quail's egg, caper mayonnaise  
Chicken saltimbocca wrapped in potato spaghetti sage pesto  
Rabbit rilette, apricot and rosemary compote  
Cottage pie, Cheshire bomb mash  
Beef skewer, horseradish cream  
Oriental salad with ginger chicken and coriander  
Ham hock croquette, English mustard mayonnaise  
Pressed pork belly, maple and chilli jam  
Local black pudding, puff pastry with apple compote  
Carpaccio of Welsh beef rocket mascarpone pesto, parmesan shavings

### Fish

Home cured beetroot gravlax, rye bread and grain mustard mayonnaise  
Seared soy tuna, sesame, wasabi, spring onion  
Miniature fish pie, gruyere crust  
Salmon fishcake, caper, orange and dill  
Potted salmon, horseradish and dill  
King prawn brochette, citrus foam  
Soused mackerel, heritage beetroot, mint oil  
Tartar of seabass, fennel, lime, dill  
Classic prawn cocktail, baby gem, smoked paprika  
Brioche crumb coated white fish, tartar





### Vegetarian

Heirloom tomato bruschetta, English feta cheese  
Spinach, Parmesan and pine nut arancini  
Caramelised goats' cheese, olive tapenade in a savoury cornet  
Oriental salad, wrapped in rice paper, coriander mayonnaise  
Cheshire new potato, truffle wild mushroom  
Sweet baby peppers, basil and cream cheese  
Beetroot macaroons, with creamed spiced goat's cheese  
Welsh rarebit tartlet, red onion marmalade

### Deluxe Canapés – additional cost

Roulade of marinated Foie Gras, Sauternes jelly  
Scallop ceviche, orange and fennel salad  
Tiger prawn, saffron tempura  
Fresh crab salad, avocado, coriander  
Lobster tail, caviar  
Miniature beef Wellington, nice and rare!

### Shooters – additional cost

Gazpacho, basil oil  
Melon and mint  
Butternut squash, seeds and oil  
Pea, mint Velouté

