

FESTIVE CANAPÉ SELECTION

£5 PER ITEM OR 6 FOR £27 | 8 FOR £32 | 10 FOR £38 | 12 FOR £45

FROM THE SEA

CURED SALMON TARTLET

Keta caviar, dill

SMOKED MACKEREL RILLETTES

Pickled cucumber, radish

MONKFISH SCAMPI

Malt vinegar tartare sauce

PRAWN TARTLET

Marie Rose, paprika

FROM THE LAND

BRAISED LAMB SHOULDER CROQUETTE

Goat's cheese, sun dried tomato

BUTTERMILK FRIED CHICKEN THIGH

Exmoor caviar

WHIPPED DUCK LIVER PARFAIT

Sour cherry, brioche

SMOKED TURKEY & STUFFING CROQUETTE

Cranberry sauce

VEGETARIAN

PEAR & ROQUEFORT TARTLET

Walnut, port

TRUFFLED CAULIFLOWER & CHEDDAR CROQUETTE

Grain mustard mayonnaise

WHIPPED GOAT'S CURD CHOUX BUN

Cranberry, hazelnut

PUMPKIN, SAGE & PINE NUT ARANCINI

Basil pesto

PLANT-BASED

CARROT & CORIANDER PAKORA

Golden raisin chutney

SALT BAKED CELERIAC & APPLE TARTLET

Mulled apple puree

PARSNIP RÖSTI

Curried mayonnaise

SWEETCORN & SPRING ONION FRITTER

Green tomato salsa

PREMIUM FESTIVE CANAPÉ SELECTION

£9 PER ITEM

LOBSTER THERMIDOR TARTLET

Tarragon crème fraîche

PANKO CRUMBED SCALLOP

Nduja mayonnaise

CHILLI & SOY SEARED YELLOWFIN TUNA

Wasabi mayonnaise

ROASTED FILLET OF BEEF SLIDER

Truffle mayonnaise, pickled shallot

HEREFORD BEEF TARTARE TARTLET

Smoked egg yolk, horseradish

WILD MUSHROOM TARTLET

Poached quail's egg, black truffle hollandaise

FESTIVE CANAPÉ SHARING SELECTION

MACARONS

£9 PER PERSON (3 PIECES)

+ £3 PER PERSON FOR PRINTED LOGO OR MONOGRAM

Silver platters of delicate macarons with a myriad of fillings and colours to choose from

AFTERNOON TEA PASTRIES

£15/£25 PER PERSON (3/5 PIECES)

A delicate collection of our finest seasonal French cakes and pastries

CHEESE BOARD

£14 PER PERSON

Fine British cheese, preserves, crackers, nuts and fruits on boards to share

CHARCUTERIE BOARD

£16 PER PERSON

British & European cured meats, pickles, preserves, sourdough bread on boards to share

NATIVE OR ROCK OYSTERS

(£POA) INDIVIDUAL / HALF DOZEN / DOZEN

Lemon, Tabasco & pickled shallot

CAVIAR

30G EXMOOR OSCIETRA - £145

50G EXMOOR OSCIETRA - £220

50G CAVIAR HOUSE OSCIETRA - £295

Served on ice with:

Crisp potato rösti with sour cream & chive or blinis with crème fraîche