



HOTEL & SPA

Canapés Menu

Cold Canapés

Meat options

Chicken Liver Parfait Crouton with Madeira Jelly
Foie Gras Cream Tartlet, Cherry & Ginger Bread*
Hanger Steak Tartar on Toast, Capers & Raisin

Fish options

Crab Tartlet, Mango & Coriander*
Poached Salmon, fennel & Cucumber on Toast (GF)
Mackerel Tartare, Dill & Horseradish, Sea Herbs
Brandade, Squid Lavoche, Pickled Radish

Vegetarian options

Salt Baked Beetroot, Orange & Dill Tartlet (Vegan)
Smashed Avocado, chilli & lime on Toast (Vegan/GF)

Sweet options

Hazelnut Paris Brest
(Airy pastry filled with hazelnut cream)
Raspberry Fruit Pastille



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Hot Canapés

Meat options

BBQ Pork Fritter, Rhubarb Puree
Duck Confit Fritter, Piccalilli puree & Coriander (GF)

Fish options

Mini Fish Cake, Citrus Mayo (GF)

Vegetarian options

Herb & Parmesan Risotto Ball (GF)
Epoisse & Greyere Cheese Turnover
Mixed Vegetable Spring Rolls (Vegan)

£1.50 per canape

*£1.75 supplement applies

In case of any special dietary requirements/food allergies please contact with us directly and we can prepare a special selection tailor-made for you