AUTUMN & WINTER CANAPES

£4.5 each

MEAT AND POULTRY

Roasted aromatic duck, black cherry hoisin, spring roll
Pigs in blankets, house cranberry sauce
Spiced lamb, courgette ribbon, labne, apricot harissa (gf)
Chorizo and San Simon croquettes, zero waste charcoal crumb, saffron aioli
Mini chicken parmigiana, crushed tomatoes, crispy prosciutto, burrata
Wagyu party pie, pacific ale reduction, tomato
Buttermilk fried chicken, dill ranch, crispy kale
Mini 'Sausage Sizzle', bush tomato & pacific ale relish, caramelised onion butter
South Downs pork belly, Bramley apple puree, apple drops (gf)
Crispy panko chicken, miso sesame aioli, togarashi
Spicy Vietnamese chicken balls, Nuoc Cham dressing, fresh chilli, coriander (gf)

FISH & SEAFOOD

King prawn toast, bonito mayo, black sesame, finger lime
Scottish smoked salmon, sweetcorn & polenta blini, avocado mousse, labne
Raw seabream tartlet, avocado, finger lime, yuzu
Torched Atlantic salmon, nori, ponzu caviar, wasabi mayo (gf)
Fermented chilli Karumba prawns, lime, soft herbs
Scottish salmon fishcake, dill, caper, lemon & herb sauce
Caviar, duck fat roasted new potatoes, crème fraiche, dill (gf)
Seabass crudo, white soy, pomelo, finger lime
Yellowfin tuna tostada, mango, chilli, lime, candied cashews
Cornish crab, togarashi, blue corn tortilla
Freshly shucked oysters, yuzu sake mignonette (+£3 each)

VEGETARIAN

Charred courgette, whipped goat cheese, basil sable, mint (v)
Pea and asparagus, rice, dill cream, preserved lemon tuille, truffle (v)
Roasted butternut arancini, crispy sage, macadamia (vg)
Pickled watermelon tostada, mango salsha, chilli, candied cashews (vg)
Maple roasted fig, whipped Stilton, crostini, dill, caramelised red onions (v)
Crispy potato rosti, whipped yogurt, pickled green tomato salsa (v)
Spicy avocado sushi roll, pickled ginger, togarashi (vg, gf)
Wild mushroom parfait, hibiscus pickled shallots, mirin glaze, sourdough (v)
Smoked cauliflower croquettes, whipped feta, tomato, caper, herb salsa (v)
Coconut rice pancakes, fire roasted aubergine, crispy cavolo nero (vg, gf)
Mushroom filo tart, lime, chilli and coriander chutney (vg)

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SWEET

Vanilla panna cotta, Anzac biscuit, Jarrah honey, bee pollen (v)
Whipped burnt cheesecake, milo sable, salted caramel macadamia praline (v)
Macerated winter berry pavlova, vanilla mascarpone (gf)
Golden Gaytime 'Choc Top' ice cream cone, salted caramel (v)
Mini vegan chocolate mud cake, honeycomb (vg)
Lemon and yuzu mini lamington (gf)
Frozen Mars Bar bite, gold dust (v)

AUTUMN & WINTER BUNS AND BOWLS

BUNS

£7 each
Mini Daisy smashburger, HG Walter beef patty, Red Leicester, house sauces, gherkins
Buttermilk fried chicken burger, house dill ranch, lettuce
Fermented mushroom burger, Korean BBQ sauce, burnt aubergine (vg)
Sticky pork belly Bao bun, pickles, house sauce, coriander
Kimmeridge Bay Lobster roll, yuzu, citrus aioli

BOWLS

£8 each
Hereford beef short rib, bordelaise, puff pastry, tomato powder
Beef polpette, parmesan polenta, rich tomato sauce, basil
Beer battered fish & chips, house tartare sauce, mushy peas
Charred black cod, miso aubergine, black rice, finger lime, ponzu caviar (gf)
Wild mushroom risotto, toasted hazelnuts, crispy mushrooms (vg, gf)
Truffle mac and cheese, cheese custard, chives (v)
Cavolo nero ravioli, burnt dashi butter, pecorino romano (v)

GRAZING TABLES

Available per square meter, minimum 2 square meters. We recommend one square meter per 18-20 guests as a grazing station.

Market Garden Board - £120 per square meter
House made confit galic hummus, tzatziki, house tomato relish, carrot batons, buffalo mozzarella, mixed olives, assorted nuts, fresh seasonal fruit, house made lavosh (v)

Artisan Cheese Board - £180 per square meter
Stilton, double crème brie, mature aged cheddar, roasted grapes, house quince paste, seasonal fruit, assorted nuts, house made lavosh (v)

Butcher's Board - £180 per square meter
House made mini scotch eggs, selection of British charcuterie, mixed olives, cornichon, mini pickled onions, assorted nuts, toasted sourdough