



# Canape Receptions

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## Savoury Canapes

Wye oak smoked salmon pillow, dill Cotswold cream cheese and citrus dust

Citrus and dill scented Loch salmon cakes scented with red onion tartare

Grilled courgette rolls, rocket, Brightwell Barrow goat's cheese and chives (V)

Crispy hog cheeks, candied cider apple and smoked chilli

Avocado pan scone with caramelised red onion marmalade and crème fraiche (V)

Shot of lightly spiced roasted tomato and curry leaf rasam (V)

Salt and pepper squid with sweet chilli dipping sauce

Green tea smoked tiger prawn tails, pea puree and Sichuan sea salt

Cider orchard rarebit with Red Leicester and chives, crisp pastry and red pepper jam (V)

Marinated prawn lolly pops with sesame seeds, chives and roasted garlic dip

Pancake cones filled with smoked Aylesbury duck breast, spring onions and hoi-sin

Vanilla salmon confit with passion fruit chilli pipette

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## Bowl Food

Griddled aged rib eye of beef, garlic and rosemary wedgies, roasted red pepper and mustard  
Béarnaise sauce

Lime and chilli butter seared Monkfish tail collops, parmesan and thyme mash, olive and vine  
tomato dressing

Wild mushroom, St Bartholomew cheese and truffle risotto, edamame beans, pickled beetroot  
and chives (V)



## *Sweet Canapes*

Blackberry Eton Mess pavlovas

Mini classic tarte au citron

Bitter chocolate tartlet topped with salted caramel

Mini passion fruit curd meringue pies

Mini pear Tatin flavoured with dark caramel and vanilla

Fruited Cocktail Purees

Peach midori Margaritas

Lychee and coconut vodka shots

Strawberry and mango sake cups