



CANAPE MENU

Our executive chef Francesco Furriello presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

Please choose 5 from the list below

COLD

- Roulade of courgetti and truffle cheese served on a spoon (v)
- Italian plum tomato and basil jelly with mozzarella served on a spoon(v)
- Puff pastry with Pecorino cheese and pickled vegetables (v)
- Smoked salmon, lemon, mascarpone cheese and chive on brown bread
- Puff pastry with gorgonzola, salami and pickled mushroom
- Chilled leek and potato veloute
- Crostini with duck liver parfait and onion marmalade

HOT

- Saffron and parmesan cheese arancini(v)
- Tomato and meat ragout arancini
- Mini bucatini pasta white sauce, mushroom, timbale(v)
- Potato and cheese croquette (v)
- Deep fried soft pastry with ham and smoked cheese
- Filo pastry with duck confit and chestnut honey
- Mixed vegetables tempura(v)
- Bruschetta aubergine, mozzarella, tomato and basil(v)
- Bruschetta with mushroom, olive oil and garlic(v)
- Bruschetta with melted fontina and Parma ham
- Bruschetta with Italian sausage and broccoli and cheese
- Bruschetta with prawn garlic and chilly
- Mini chicken and veg skewers with rosemary and lemon marinate
- Calamari fritti cones

£15.95 per person

Includes approx. 8 canapes per person

Please note all our prices incur a 10% service charge