



CANAPE MENU

Our executive chef John Dickson 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

Ogen melon, baby peach and kiwi brushed with a light mint syrup (v)
Italian plum tomato and roasted red pepper with marinated feta cheese served on a spoon (v)
Thyme and sesame cracker with raita and humus dips (v)
Smoked salmon on rye bread
Asparagus tips wrapped in Parma ham
Gazpacho of bloody Mary shot (v)
Crostoni with tomato salsa, Parma ham and shavings of Parmesan

HOT

Filo pastry filled with gorgonzola, walnut, apple and celery (v)
Welsh rarebit on Altamura bread with red onion chutney
Bruschetta of wild mushroom and truffle (v)
Bruschetta of roasted cherry tomato and flame roasted pepper (v)
Bruschetta of Pedro Bianco lemon ricotta, Provolone cheese, sweet pea puree and broad bean (v)
Bruschetta of Kalamata olive, capers, garlic and anchovies
Bouchette of monkfish, peppers, courgette brushed with olive oil and lime
Tiger prawn and Queen Scallop kebab marinated in soy sauce and laver bread
Tempura of lamb fillet marinated in rosemary and red wine with red currant scented lamb jus
Smoked chicken and flame roasted pepper skewer with paprika and yoghurt dip
Mini burgers with Sussex cheddar and homemade tomato and gherkin relish