



## **Canapés**

### **Chefs' Menu A**

*FRESH 'IRISH' OYSTERS ON CRUSHED ICE  
Tabasco and Marinated Shallots*

*WARM SAUTEED SEA SCALLOPS  
Chartreuse in Savoury Croustades*

*SMOKED DUCK ROULADE  
Apricot Chutney*

*SMOKED SALMON MOUSSE  
Salmon Eggs, Fennel Crisp*

*GOATS CHEESE AND TOASTED PINE NUT PARFAIT (v)  
Pickled Pear, Walnut Dressing*

*POACHED QUAILS EGG  
Cured Celeriac and Grain Mustard*

*CHICKEN AND PEPPER BROCHETTE  
Warm Satay Sauce*

*BUTTER POACHED LOBSTER MEDALLIONS  
Beluga Caviar*

**£12.50 per person**



## **Chefs' Menu B**

*FOIE GRAS PARFAIT*  
*Toasted Brioche, Fresh Truffle Shavings*

*BABY JACKET POTATOES*  
*Crème Fraiche, Sevruga Caviar*

*CRAYFISH AND LOBSTER COCKTAIL*  
*Savoury Croustade, Fennel Salad*

*POACHED QUAILS EGG*  
*Cured Celeriac and Grain Mustard*

*BEETROOT GRAVADLAX*  
*Wood Sorrel Salad, Horseradish Cream*

*GOATS CHEESE AND TOASTED PINE NUT PARFAIT (v)*  
*Pickled Pear, Walnut Dressing*

*CHICKEN AND PEPPER BROCHETTE*  
*Warm Satay Sauce*

*BAKED MARINATED 'KENTISH' LAMB DARTOISE*  
*Tomato and Mint Chutney*

**£8.50 per person**



## **Chefs' Menu C**

*BLACK OLIVE AND SUN DRIED PEPPER CROSTINI*  
*Basil Crème Fraiche*

*SMOKED 'LOCH DUAT' SALMON*  
*Lime Crème Fraiche, Salmon Eggs, Toasted Sour Dough*

*BAKED MARINATED 'KENTISH' LAMB DARTOISE*  
*Tomato and Mint Chutney*

*CRAB AND SALMON FISH CAKE*  
*Sauce Gribiche*

*GOATS CHEESE AND TOASTED PINE NUT PARFAIT (v)*  
*Pickled Pear, Walnut Dressing*

*GRILLED CHICKED WINGLET*  
*Tomato Shallot and tarragon sauce*

**£6.50 per person**