Canape Menu
2023
Canapés

Cold Canapés

- London cured smoked salmon, blinis cream cheese, keta
- Chicken liver parfait, grape, sherry vinegar gel
- Smoked duck, daikon, cherry, coriander (G)
- Whipped Colston basset stilton, fruit bread, picked walnut (V)
- Onion tart, IPA rarebit, chives (V)

Warm Canapés

- Sweet Potato, Suffolk Chorizo, Air Dried Tomato (G)
- Potato Hash Brown, Celeriac, Truffle Mayonnaise (V)
- Smoked Haddock Fish Cakes, Sauce Gribiche, Fennel
- Ox Cheek Croquettes, Colman’s Mustard Gel
- Pork and Onion Jam Sausage Roll, Piccalilli
- Chicken Skewers, Peanut, Coconut, Burnt Lime (G)
- Polenta, Shimeji Mushrooms, Truffle, Parsley (G)
- Morghew Estate Potato, Cream Cheese, Chives (G)(V)
- Suffolk Lamb Kofta, Mint Yoghurt, Pomegranate (G)
- Red Pepper Frittata, Herb Mayo. (G)(V)
- Potato Bravos, Spiced Tomato Sauce (VE)
- Pumpkin and Sage Croquettes, Spinach Emulsion, Onion Seed (VE)
- Aubergine and Onion Bhaji, Coconut Yoghurt (VE)(G)

Something Sweet

- Egg custard tart, nutmeg cream
- Vanilla cheesecake, ginger nuts, lime curd
- Roasted pineapple, maple and sesame seeds (VE)(G)
- Island chocolate fudge cake, butter fudge cream
- 64% chocolate mousse, caramel, hazelnut cups (G)

VE = vegan  G = Made without Gluten  V = Vegetarian