



# CANAPÉS

Autumn/Winter 2018 Menu

Bespoke menus can be designed to the theme of your event!

We recommend 6 - 9 canapés per hour

## Gold Menu

Rare breed beef fillet, rosti & béarnaise  
Duck parfait & marmalade brioche  
Spiced cornish crab & lime bon bon  
Severn & Wye smoked var salmon  
Baked tunworth & rosemary garlic focaccia  
Pumpkin, ricotta & smoked honey puff

## Silver Menu

Chicken ceasar, parmesan crisp  
Venison & cropwell bishop sausage roll  
Smoked haddock bon bon 'coronation'  
King prawns 'Vietnamese'  
West country cheddar bon bon, tomato chilli jam  
Wild mushroom & winter truffle egg

## Bronze Menu

Chicken & mustard pop  
Parma ham, celeriac & winter truffle  
Prawn & crabstick 'mary'  
Smoked mackerel, cranberry, charcoal & corriander  
Parsnip, pear & cropwell bishop shot  
Shallot jam & cerney goats cheese egg