



Vegetarian

- Oxford blue & pear on sour dough crispbread
 - Parmesan shortbread with roast tomato basil & Mascarpone
 - Griddled aubergine in a mint and parsley dressing on a garlic bruschetta (ve)
 - Pea & broad bean purée on parmesan shortbread
 - Classic Bruschetta – tomato, basil & olive oil (ve)
 - Black olive tapenade on bruschetta (v)
 - Mini cheese and potato frittatas
 - Herb artichoke and parmesan filo rolls
 - Caramelised red onion and Capricorn Somerset goats' cheese tart
 - Mini jacket potatoes topped with sour cream and chives
 - Sautéed wild mushrooms with thyme, wood sorrel & wild chevril
 - Roasted root vegetable rolls
-

Meat

- Beef carpaccio with parmesan and rocket
- Asparagus tips wrapped in Parma ham
- Ginger & lime chicken skewers
- Chicken tikka skewers
- Crispy duck and cucumber with hoisin sauce in filo case
- Shepherd pies with root vegetable mash
- Sage & apple sausage rolls



- Scotched quails' eggs
 - Honey roast pork skewers
 - Mini chilli cheese beef burger in a sesame seed bun
 - Yorkshire puddings with British roast beef & horseradish
 - Slow roast pulled pork with apple & sage in a sesame seed bun
-

Fish

- Salmon & pickled ginger with on cucumber
 - Smoked trout, horseradish & dill crostini
 - Hot roast salmon on sour dough crispbread
 - Tuna Carpaccio with capers & shallots on crostini
 - Scallop tartare in baby gem leaves
 - Classic prawn cocktail in baby gem leaves
 - Oysters served raw with shallot and red wine vinaigrette
 - Salmon & dill cake with crème fraiche tartare
 - Mini jacket potato with smoked trout
-

Sweet

- Fruit tartlets
 - Rich dark chocolate brownies
 - Bakewell tarts
 - Victoria sponge cakes
-