



Canapés

Smoked salmon tian with asparagus and avocado salsa

Rare roasted beef topped with beetroot relish
served on toasted sourdough

Home cured pork rillettes in baked brioche

Crisp fried goujons of snapper with tartare sauce

Sweet corn broth in a little cup

Tartlet of goat's cheese and fresh herbs

Tuna tartare with artichoke puree

Char-grilled prawns with a peri peri sauce to dip

Moroccan spiced lamb skewered on a bamboo fork

Wild mushroom pot sticker dumplings

Welsh rarebit in a fresh baked brioche

Salt cod brandade in a brioche cube

Classic crab cakes

Mini croque monsieur

Little beef pies with home-made tomato jam

Pea and pumpkin samosas with lightly spiced yoghurt

Poppy seed tart with a barbequed eggplant salad
and tahini sauce

Shellfish ravioli with truffled tomato butter

Taramasalata served with fresh lavosh bread

Lamb cutlets with pepperonata

Chicken and wild mushroom ballotine
with a truffled beurre blanc

Poppy seed tart topped with cherry tomatoes
and spiced red onion labneh

Dessert Canapés

M's famous Pavlova a mini version

Choux pastries filled with Italian crèmes

Turkish Delight

Baked cheese cake with a blue berry compote

Chocolate mocha pots