



FESTIVE DINING

MENU ONE CANAPÉS

£20 PER PERSON | PROSECCO ON ARRIVAL

SCOTTISH SMOKED SALMON

Served on blinis with a creamed horseradish topping

BELL PEPPER STUFFED WITH CREAM CHEESE & CHIVES (V)

Sweet mini peppers filled with a smooth cream cheese and chive blend

MEDITERRANEAN PRAWN & MANGO SALSA

Juicy prawns tossed with a zesty Mediterranean-style mango salsa

CHICKEN LIVER PÂTÉ ON BRIOCHE

Rich chicken liver pâté served on toasted brioche, topped with fig chutney

MENU TWO CANAPÉS

£25 PER PERSON | PROSECCO ON ARRIVAL

SCOTTISH SMOKED SALMON BLINIS

With creamed horseradish and topped with Avruga caviar

BELL PEPPER STUFFED WITH CREAM CHEESE & CHIVES (V)

Sweet mini peppers filled with a smooth cream cheese and chive blend

MEDITERRANEAN PRAWN & MANGO SALSA

Juicy prawns tossed with a zesty Mediterranean-style mango salsa

SMOKED CHICKEN & WILD MUSHROOM

Tender smoked chicken with wild mushrooms, finished with a hint of tarragon

PICCOLO MOZZARELLA STICKS (V)

Crispy mozzarella bites served with basil pesto mayonnaise

MENU THREE CANAPÉS

£30 PER PERSON | PROSECCO ON ARRIVAL

CHICKEN & LEEK TERRINE

Served with fig chutney

SMOKED SALMON & CORNISH CRAB

Delicately layered with lemon-infused mayonnaise

MARINATED TOMATO, MOZZARELLA & BASIL SKEWERS (V)

Cherry tomatoes and baby mozzarella pearls with fresh basil on skewers

SMOKED CHICKEN & WILD MUSHROOM

Finished with a touch of tarragon

TEMPURA ASPARAGUS

Lightly battered asparagus served with tartar sauce

PRAWN TWISTERS

Crispy prawn rolls served with wasabi mayonnaise



Steak & Lobster

NOTE: PRE-ORDERS REQUIRED 2 WEEKS PRIOR TO THE EVENT. FOR INDIVIDUAL SELECTIONS, NAME CARDS ARE REQUIRED AT A SURCHARGE OF £2 PER PERSON. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL, SUBJECT TO MINIMUM NUMBERS