



Canapé Menu

Select six from the below menu

MEAT

- Pressed pork belly, plum chutney, fried bread
- Kentish cured pork collar, goat's cheese, fig purée (GF)
- Braised venison ragu vol-au-vent
- Sticky braised ox cheek, steamed carrot, horseradish crème fraîche (GF)
- Smoked chicken and fried sweetcorn vol-au-vent
- Chicken and tarragon bon bons, garlic aioli
- Salt beef and pickle Reuben 'sandwiches'
- Spiced lamb empanadas, mint yoghurt
- Kentish dry cured salami sticks (GF)
- Chorizo, bocconcini and basil skewers (GF)

VEGETARIAN

- Wild mushroom and thyme arancini
- Kentish cheddar beignets, sweet chilli jam
- Kalamata olive tapenade, feta and basil (GF)
- Haloumi and honey popsicle, toasted sesame (GF)
- Duck egg gribiche on fried wholemeal (GF)
- Kentish blue cheese, grape and walnut snaps
- Egg fried rice croquettes, soy and honey dip
- Pickled beetroot, goat's cheese and shallot toasts (GF)
- Goat's cheesecake, red onion jam
- Port and Kentish cheddar rarebits
- Sundried tomato bocconcini (GF)
- Kentish cheddar and sweet balsamic onion skewers

VEGAN DESSERT

- Chocolate brownie and raspberry
- Pumpkin purée with pistachio butter (GF)
- Poached pear in hazelnut crumb (GF)

FISH

- Smoked salmon, dill and cucumber blinis
- Smoked trout roulade (GF)
- Plaice bon bons, tartare sauce
- Prawn, sesame and poppy toast
- Roasted scallop, Jerusalem artichoke purée, bacon jam (GF)
- Devon crab, lime and avocado filo tartlets
- King prawn and spiced tomato compôte (GF)
- Smoked haddock and herb croquettes, hollandaise
- Classic prawn cocktail on endive (GF)
- Curried crab and mango poppadom (GF)
- Salt and pepper squid, coriander and lime aioli

VEGAN

- Sweet balsamic cocktail onions, chervil (GF)
- Pea, mint and lemon hummus on endive (GF)
- Asparagus and artichoke tartlets
- Mushroom duxelles stuffed mushrooms (GF)
- Coconut and lemongrass soup shot (GF)
- Tomato, basil and oregano bruschetta
- Baked beetroot hummus, pickled shallot (GF)
- Golden beetroot and wilted spring onion 'sausage rolls'
- Pickled enoki mushroom and tarragon crackers

VEGETARIAN DESSERT

- Vanilla cheesecake with strawberry
- Fresh sugared doughnut balls
- Sticky toffee fudge bites
- Millionaire shortbread

All our food is prepared in kitchens where allergens are present. If you have a food allergy or require further information, please ask one of the team. Our menu descriptions do not include all ingredients - full lists are available.