

## CANAPÉS

Create your own - £5 per portion on each dish

## SEAFOOD

St Mawes smoked haddock kedgerree arancini with a coronation dip

Fried Cornish squid, black pepper, roasted garlic aioli

Grilled Fowey scallops, chorizo, garlic & chilli butter

Smoked mackerel on toasted crumpets

Seafood cocktail vol au vent

## MEAT

Harbour House Gloucester pork sausage roll with piccalilli

Duck rilette on toasted sourdough

Aged Hereford beef sliders

Chicken Caesar salad

Slow cooked Gloucestershire lamb cutlets, baba ganoush, green harissa couscous, flatbreads

## VEGETARIAN / VEGAN

Posh onion rings, tartare sauce (vg)

Aubergine Parm (v)

Mixed olives brined with Mediterranean herbs (vg)

Salt & pepper almonds (vg)

Charred halloumi, sweet chilli sauce (v)

Sticky Asian cauliflower wings (vg)