

Canapés – Menu Suggestions

Mini Yorkshire Pudding with Hampshire Beef Fillet & Horseradish Cream.

Hampshire Pork Belly Cubes with our Sticky Hickory glaze.

Thai marinated King Prawns with Sweet Basil, Chilli & Lime Zest.

Fried Quails Eggs on Croute with White Truffle Oil. (V)

Cucumber cups filled with Oak Smoked Salmon & Hendricks Gin.

Parmesan & Chervil Tuile with Baby Tiger Prawns & Caviar.

Smoked Dry Cured Streaky bacon with Soaked Apricots.

Quenelle of Brandied Chicken Parfait on a warm grilled Brioche.

Warm Bloody Mary with seared Queen Scallops & Lemon Thyme.

Rare Venison Fillet with Carrot & Garlic Chutney on Toasted Sourdough.

Mini Mature Cheddar Tarts with Rocket Puree.

Quails eggs with Celery Salt & Nigella seeds. (V)

Hampshire Goats Cheese & Beetroot puree filo Tarts. (V)

Grilled Halloumi, Basil & Sweet Pepper Spoons. (V)

King Prawn, Chorizo & Slow Roast Cherry Tomato Skewer.

Mini Salmon, Chive & Baby Caper Tarts.

Parmesan Black Pepper Scone with Smoked Salmon & Crème Fraiche.