



## Canapés

(Price is per person)

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| <p><b>£1.75</b> Local Sausages with Maple Syrup and Mustard Glaze OR Bloody Mary Dip (*GF, DF)</p> <p><b>£2.20</b> Alpine Tartiflette - Potato, Reblochon, Eggs and Bacon (GF)</p> <p><b>£2.00</b> Alpine Tartiflette (V, GF)</p> <p><b>£2.20</b> Welsh Rarebit Gougères (V)</p> <p><b>£2.20</b> The Retro Mushroom Vol au Vent with Truffle Cream and Chives (V)</p> <p><b>£1.75</b> Stilton Rarebit with Port, Pickled Cranberry (V, *GF)</p> <p><b>£1.75</b> Herb and Chilli Fritto Misto - Vegetable, with Chipotle and Lime Mayonnaise (V, *VG, DF, *GF)</p> <p><b>£2.75</b> Herb and Chilli Fritto Misto - Prawn with Chipotle and Lime Mayonnaise (*GF, DF)</p> <p><b>£2.20</b> Quail Eggs with Celery Salt or Curried Mayonnaise (V, GF, DF)</p> <p><b>£2.50</b> Flaked Hot-Smoked Salmon, Crème Fraîche and Chives on Rye Crisp (*GF)</p> <p><b>£2.75</b> The Retro Prawn Vol au Vent with Velouté and Samphire</p> <p><b>£2.50</b> Lamb Koftas with Mint and Harissa Yoghurt (GF, *DF)</p> <p><b>£2.00</b> Puff Pastry Pissaladière - Sweet Caramelised Onions, Black Olive and Anchovy (V, Vg, *DF, *GF)</p> | <p><b>£1.75</b> Homemade Pork Scratchings with Spiced Apple Ketchup (GF, DF)</p> <p><b>£3.00</b> Seared scallop, Creamed Sweetcorn and Crispy Bacon Crumbs (GF)</p> <p><b>£2.75</b> Devilled Crab Rarebit on Toast (*GF)</p> <p><b>£2.20</b> Chicken Liver Parfait on Toasted Brioche with Cinnamon Roasted Plum (*GF)</p> <p><b>£2.75</b> Crab Arancini with Watercress Pesto (*DF, *GF)</p> <p><b>£2.75</b> Mexican Tuna Ceviche on Crispy Taco Shells with Chilli and Lime (DF, *GF)</p> <p><b>£2.00</b> Goat Cheese and Pickled Beetroot on Thyme and Black Pepper Shortbread Thins (V, *GF)</p> <p><b>£2.00</b> Pea and Mint Tarts (V, *GF)</p> <p><b>£2.75</b> Rare Hereford Beef, Pickled Red Onion, Cannellini and Horseradish Purée on Crispy Crouton (*GF)</p> <p><b>£2.20</b> Whipped Goat Cheese, Sherry Soaked Raisins, Toasted Seeds and Honey Drizzle on Toasted Brioche (V, *GF)</p> <p><b>£2.00</b> Smoked Haddock Croquette with Pea Purée (*GF)</p> <p><b>£2.00</b> Cauliflower Cheese Croquette with Tomato Jam (V, *GF)</p> <p><b>£2.00</b> Crispy Chicken Skewer with Mustard Mayonnaise (GF, DF)</p> |
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| <b>£1.90</b> Mushroom Palmieres with Green Olive and Truffle Tapenade (V, VG, *GF)                          | <b>£2.00</b> Pimientos du Padron with Sea Salt, Sherry Vinegar and Olive Oil (V, VG, DF, GF)   |
| <b>£1.75</b> Tomato and Thyme Palmieres with Black Olive Tapenade (V, VG, *GF)                              | <b>£2.00</b> Roasted Aubergine, Pomegranate, Mint and Labneh on Mini Flatbread (V, VG, *GF)  |
| <b>£1.75</b> Baby Jacket Potatoes with Flaming Red Pesto (V, Vg)  | <b>£2.00</b> Griddled Wye Valley Asparagus Spears with Lemon Balm and Almond Pesto (V, VG, DF, GF) ( <i>British Seasonal Asparagus April to June inclusive</i> ) |
| <b>£1.75</b> Crispy Tofu with Black Sesame and Chives on Sticks with Marinade Dipping Sauce (V, VG, DF, GF) | <b>£1.75</b> Sweet Potato Fries with Miso Mayonnaise (V, GF, DF, *VG)  |
| <b>£1.75</b> Chestnut Mushrooms with Garlic and Herb Stuffing and Green Pesto (V, VG, DF, *GF)              | <b>£2.00</b> Haloumi Fries with Bloody Mary Ketchup (V, *GF)   |
| <b>£2.00</b> Blue Cheese, Pear and Walnut Endives (V, GF)   | <b>£1.75</b> Polenta Bites with Sundried Tomato and Walnut Pesto (V, VG, GF, NUTS)   |
| <b>£2.00</b> Mini Filo Homity Pies (V)  |  |
| <b>£1.75</b> Watermelon and Whipped Feta on Sticks with Pomegranate Molasses (V, GF)                        |  |



## Selection of Crostini

£1.75 Each

Pea, Broad bean and Mint (V, \*VG, \*DF, \*GF)

Artichoke, Rosemary and Cannellini Bean (V, VG, DF, \*GF)

Roasted Tomato, Mozzarella, Black Olive and Basil (V, \*GF)

Green Olive, Spring Onion, Charred Red pepper on Cream Cheese (V, \*GF)

Spicy Pepperonata (V, VG, DF, \*GF)

## A Mix of Soup Shots

(V, VG, DF, \*GF)

£1.75 Per cup

Spinach

Carrot

Beetroot

## Grazing Table

A Cornucopia of

Seasonal Fruits and Vegetables

Charcuterie

Quail Eggs

British Cheeses

Smoked Salmon and Dill Dip

Beetroot Hummus Dip

Extra Virgin Olive Oil and Aged Balsamic Vinegar

Fresh Organic Sourdough Bread

Freshly made Parmesan Cheese Straw

Freshly made Herb Bread Sticks

Mixed Olives

Cornichons and Gherkins

Thyme Roasted Seasonal

Vegetables

Cherry Vine Tomatoes

Savoury Popcorn

Pretzels

Roasted Nuts and Seeds

£13.50 Per person

(1 Table for 40 people / 2x Tables for 80 people) (\*GF)

## Oyster Table

Oyster Table - Ultra Fresh British Oysters Served on ice with a Traditional Shallot Dressing and a Gooseberry and Sweet Cecily Dressing (*June to September*) or Chilli and Ginger Dressing (*October to May*) (GF, DF)

£4.75 Per person (*minimum people 50*)