

@venue

Canapé menu

Cold

Cropwell bishop stilton and spiced pear tart, dandelion
Gin and juniper cured salmon, rye bread
Potted foie gras on toast, plum chutney
Soft poached quails egg, black truffle, rye
Home smoked Gressingham duck, watercress
Pork crackling, apple sauce
Mackerel tartare
£2.50 each

Colchester crab tartlets
£3.00 each

Buckwheat blinis, crème fraiche, farmed Osetra caviar
£4.50 each

Hot

Jerusalem artichoke soup, watercress
Fish goujons, tartar sauce
Smoked salmon and salmon fishcakes
Sautéed wild mushrooms, hazelnuts, tartlet
£2.50 each

Grilled Longhorn beef, sauce béarnaise
£3.00 each

Roast Scottish scallops, wild herbs and garlic
£3.50 each

Sweet

Baked chocolate truffle, almonds, mascarpone
Raspberry cheesecake
Chocolate and chestnut Fianciere
Lemon meringue
Rhubarb and Elderflower
Mandeleine
£2.50 each

Prune and Armagnac ice cream, served in cone
£3.00 each