

CANAPÉ MENU

HOT CANAPÉS

MEAT

Pulled BBQ lamb shoulder with beetroot crème fraîche on summer new potatoes & feta
Spiced puri bread with lime & Cajun chicken with mango purée
Steak 'n' chips: bunch of sweet potato skinny fries, wrapped in fillet steak with béarnaise sauce
Chorizo & chicken ballotine, Cajun mayonnaise & pistachio dust
Lemon thyme chicken with pomegranate crème fraîche
The Sausage Bloomer: minted lamb & Lincolnshire sausages with raspberry ketchup

FISH

Smoked haddock croquette, caper mayo & crunchy gherkin
Lemongrass & chilli salmon skewer with a cool lime dip
Scallop & pancetta pop, red pepper purée
Cromer crab soufflé with horseradish foam
Fish & Chips: beer battered cod on a crispy King Edward potato cube, tartare dollop
Blowtorched miso salmon & tapioca crisp

VEGETARIAN

Vegetable gyoza & chilli jam (ve)
Oregano-baked polenta, smoked aubergine purée & shredded piquillo pepper (ve)
Beetroot & feta samosas with apple chutney
Twice-baked smoked Applewood cheese soufflé with herb crème fraîche & crispy shallot ring
Roasted summer vegetable pie topped with sun-blushed tomato mash
Sweet potato cheesecake topped with tomato & red pepper jam

**CAMM & HOOPER**

Menu available April to August | Menus are subject to change

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COLD CANAPÉS

MEAT

Moroccan roasted lamb with & beetroot tzatziki
Ploughman's: granary toast topped with ham hock, piccalilli gel & Parmesan sliver
Sesame seed mustard macaroon, beef carpaccio, tomato jam & Parmesan sliver
Rare roast beef with Yorkshire pudding, baby watercress & horseradish cream
Confit duck, pancake, wasabi mayo & crispy mooli salad
Ham hock with minted pea purée on toast

FISH

Ceviche of sea bass coriander leaves & pineapple salsa on sesame seed tuille
Pumpernickel, avocado purée & marinated crayfish
Lemon-infused cod, dill mayonnaise & crispy cracker
Scottish smoked salmon blini with soft cheese & keta pearls
Lemongrass & coconut milk roasted king prawn & toasted coconut
Crisp toast & mackerel with pickled beetroot & horseradish foam

VEGETARIAN

Bruschetta topped with avocado purée & maple syrup roasted cashew nut crumb (ve)
Lemon zested courgette, red pepper hummus & crispy carrot (ve)
Savoury scone filled with goat's cheese mousse & balsamic onions
Minted pea pâté on toast with torn mozzarella, basil & lemon oil
Basil-infused goat's cheese wrapped in courgette with a black olive & Parmesan wafer
Truffle mascarpone with asparagus & baked Parmesan on brioche

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DESSERT CANAPÉS

Mixed fruit brochette with lemongrass & pineapple purée (ve)

Piña colada, coconut mousse, caramelised pineapple, rum gel & toasted coconut (ve)

Mini banoffee, candied pecan nuts

Passion fruit posset, passion cream & raspberry topper

Lemon shortbread topped with lemon curd & English raspberries

Rhubarb & custard sweet shop macaron

STATIC CANAPÉS

Choose 3 for 4.50

Marinated olives

Handmade cheese straws

Chilli crackers

Vegetable crisps

Bloody Mary popcorn

/ CAMM & HOOPER

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