



DRINKS & CANAPÉS

Dependent on the nature and style of your event, we can offer a drinks and canapés reception, with a choice of freshly made canapés served on trays by our reliable team.

Choose from the canapés below to pair with options from our drinks menu or we can tailor a specific cocktail for your event.

Four canapés: £12 per person

Any additional for a £3 supplement each

FISH

Smoked salmon and dill cream cheese blinis
Crayfish cocktail with Marie Rose sauce
Dressed Devonshire crab with whipped avocado

CHICKEN

Confit chicken fillet with red onion marmalade
Bang Bang chicken satay with soy and lime dip

PORK

Chorizo sausage roll and scotch quail egg
Scotch quail egg, red pepper and tomato relish

BEEF

Mini Yorkshire pudding with rare roast sirloin and horseradish cream

VEGETARIAN

Wild mushroom and truffle arancini
Cherry tomato, bocconcini and basil
Blacksticks blue cheese and walnut tartlets

SWEET TREATS

Triple chocolate brownie
Mini Eton mess
Cheesecake bites

*All of our food is made freshly to order in our kitchen, using seasonal ingredients.
Due to this, the above options are subject to change depending on season and availability.*

Please note, we require a minimum spend of £25 per head, with a minimum of 10 people for this package.