



STARTERS

We've created a selection of delicious starters, full of flavour and finesse. Whether at a wedding reception or more informally at home, guaranteed to get your celebration off to the best possible start.

SPRING/SUMMER

Butternut squash and ginger soup, ciabatta croutons

Thai scented fish cake, tempura king prawn, sweet chilli and cucumber salsa

Chicken liver parfait, roasted figs, toasted brioche

Wild mushroom and pea risotto, parmesan crisp, tarragon and truffle

Tapas: A variety of mixed hors d Oeuvre served to the table, ask about our selector

Ravioli of gressingham duck confit, baby spinach and sherry

Wild mushroom and Fourme d'ambert cheese tart, watercress essence

Asian cured belly of pork with Chinese greens, garlic, chilli and ginger butter

Home cured gradvalax, lobster cocktail, spiced avocado

Posh scotch egg, softly cooked, vegetable slaw, tomato chutney

Pressed terrine of Smoked chicken, Parma ham, balsamic onions, toasted tomato foccoccia bread

Antipasto - Parma ham, salami, bressola, olives, sun blushed tomato, prawns, smoked salmon, rocket, parmesan

Loch Fyne smoked salmon, Devonshire crab, poached quail egg, watercress mayonnaise

Rielliette of duck and pork with pear and date chutney, toasted soda bread

AUTUMN/WINTER

Rosette of melon with Parma ham

Bouillabaisse of salmon, prawn and haddock with saffron aioli

Goats cheese, black olive and sun-dried tomato bon bons with pickled beetroot

Caramelised Red Onion and Parmesan tartlet with rocket salad, herb olive oil

Plum tomato tarte tatin, kidderton Ash goats cheese, wild rocket

Summer vegetable salad, poached free range egg, chive hollandaise

Hot smoked salmon fish cakes, pak choi, charred red pepper, lime and ginger

Tapas [See our selector of sharing appetizers]

Tian of lightly smoked trout and crushed spiced avocado, cucumber pickle, sesame and honey

Feuillatage of Fresh Asparagus, Citrus butter sauce

Smoked haddock and asparagus open ravioli with Nouilly Pratt and chive cream

Chicken liver and sweet sherry pate, toasted brioche, apple chutney

Trio of Fish Hors-d'oeuvres

Parcel of Scotch Smoked Salmon and Tiger Prawns with a Calypso sauce

Pressed young leek and duck confit terrine, apple and date chutney

Sea bass Carpaccio with chilli, oregano and olive oil

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