

CANAPÉS 2018-2019

Choose 5 canapés from the below list to serve to your guests

MEAT

Prosciutto Shavings, Whipped Asparagus Mousse, Brown Toast
Free Range Pork Chipolata, Maple Mustard, Circa Sprinkles
Tarragon Yorkshire Pud, Rare Slow Roast Beef, Sweet Mustard Glaze
Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese
Spiced Beef Lollipop, Harissa Crumb, Mustard Cress

FISH

Smoked Salmon Tartar Shot, Black sesame, Butter Pastry
Mackerel Bhajis, Coriander Korma Dip
Pan Seared Tiger Prawn, Celery Salt, Bloody Mary Mayo
Baked Cod Frittatas, Chana Dahl
Flat Corn Taco, Chilli Lime Prawn

VEGETARIAN

Panko Green Olive, Whipped Basil Cheese, Crispy Herb Crumb
Basil Polenta Sticks, Smoked Chilli jam
Golden Cross, Peppered Flat Pastry, Sunflower Seed Tapenade
Savoury Tart, Red Onion Custard, Onion Crumble

VEGAN

Portobello Mushroom Skewer, Balsamic Blistered Baby Tomato, Basil
Confit Fennel, Cucumber, Curried Oil
Sweetcorn Jungle Cake, Smashed Avocado
Salt Baked Baby Potato, Beet Hummus
Edamame Bean Guacamole
Coconut Tofu, Maple Siracha

Lite Bite Canapés - Add one of our Lite Bite Canapés as an additional choice for £4 or swap one of your canapé choices to a Lite Bite option for £2.50

Mini Burger, Soft Brioche, CIRCA Burger Sauce, Smoked Cheddar or Smoked Bacon, Mini Lager Chaser
Pulled Pork Slider, Olive Focaccia, Jalapenos Lime Sals, Bourbon Pickle Back Shot
Baby Toad in the Hole, Chorizo Sausage, Onion Ketchup, Craft Beer Chaser
Surf n Turf Skewer, Lemon Butter, Mini Bramble Cocktail
Crispy Soft-Shell Crab, Smoked Salt, Seaweed Dip, Aged Rum Shot
Thai Crab Arancini, Tahini Dressing, Fizzy Edible Flower Jelly Shot
Tempura Cod Chip Cones, Black Truffle Oil Tartar, Grapefruit & Cardamon Gin Fizz Shot

OUR WEDDING BREAKFAST MENUS

Our Wedding Breakfast Packages include one meat option and one veggie option for your starters, One Meat option and One Veggie option for your mains and One Dessert for all your guests. Should you wish to offer your guests the choice of dishes please ask for further details on additional charges.

STARTERS 2018-19

Served with Locally Baked Artisan Bread & Butter

MEAT

Ham Hock, Chorizo & Grain Mustard Jelly, Carrot Remoulade, Gherkin, Milk Toast
Antipasti Meats, Pickles, Chilli Marinated Olive Tapenade, Milk Toast, Aged Parmesan
Glyn Thomas Scotch Egg, Piccalilli Pot, Pickled Beet Salad
Confit Duck Salad, Candied Walnuts, Griddled Chicory, Dried Cherry Vinaigrette
Pressed Pork Rilletto, Savoy Cabbage Pistachio Terrine, Pickled Cauliflower
Florets, Tarragon Sour Cream

FISH

Asian Fish Croquettes, Panko & Black Onion Crumb,
Coconut Watercress Salad, Chilli Sugar
Duo of Salmon, Farm Smoked, Farm Cured, Pickles, Poached Lemon
Chilli & Pernod Spiked Tomato, Feta, Pan Seared King Prawn
Gin & Tonic Cured Scottish Salmon, Olive Oil Focaccia, Caper Berry

VEGETARIAN

Crispy Polenta Crusted Artichoke, Whipped Goats Cheese, Dried Date,
Pomegranate Molasses
Vine Oven Roasted Tomato Soup, Olive Oil, Red Pepper Bruschetta, Pea Shoots
Baked Small Whole Brie, Sticky Onion Relish, Toasted Soldier Dipper
Portobello Mushroom Tart, Sussex Brie, Chard Leek Crumb, Cranberry Relish

VEGAN

Baked Quinoa Falafel, Orange Tahini Dressing, Bitter Orange Jam, Baby Spinach Leaf
Som Pak Tom Salad, Mango & Papaya, Tamarind, Palm sugar
Mediterranean Open Baked Vegetable Tart, Fresh Parsley, Lemon Zest,
Crushed Pea Salsa
Slow Cooked Three Beets, Horseradish Cashew Cream Cheese, Pickled Shallots