



CANAPE MENU

*Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

Please choose 5 from the menu below

Bocconchini mozzarella wrapped in flame roasted peppers (v)

Creamed chicken liver parfait with crushed green peppercorns

24 month aged Parma ham wrapped round rocket and parmesan shavings

Lungarian sausage marinated in wholegrain mustard and Sussex honey

Lightly spiced beef koftas served with a Greek yoghurt and fresh mint dip

Tempura of vegetables with a sesame and sweet soy dressing

Red onion marmalade and gorgonzola slipper (v)

Freshly made fish goujons with a lemon and chervil dip

Melon and Prosecco shot (v)

Portabello mushroom and blue cheese gateaux (v)

Fresh picked crab, mayonnaise and tarragon fish cakes rolled in poppy seed crumbs served with a sweet chilli sauce