

# CANAPÉS & PLATES MENU

## SEAFOOD

Beer battered or crumbed market fish, chips, tomato ketchup, aioli		11
Potted salmon bruschetta, taramasalata, cucumber, radish, dashi		8
Grilled garlic prawns, Thai style slaw, sweet chilli mayo, sesame praline		10
Battered Clevedon Coast rock oyster bao bun, house slaw, tarragon ranch		9

## MEAT

Spicy jerk chicken slider, house slaw, crumbed Edam, aioli		8
Medium rare roasted Angus sirloin, Yorkshire pudding, horseradish crème		8
Twice cooked pork belly, spiced cashews, pickled ginger mayo, apple syrup		9
Grilled lamb cutlet, pea, parmesan risotto, tabbouleh, chevre		12

## VEGETABLE

Vegetable spring rolls, sweet chilli mayo		5
Macaroni cheese balls, beetroot romesco sauce		5
Pea & parmesan risotto, chevre, preserved lemon tabbouleh		6
Vine tomato crostini with basil, almond pesto, kalamata oil		4

MINIMUM OF 4 CHOICES AND MINIMUM ORDER OF 20 PERSONS.  
MENU SELECTIONS SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE.  
PRICES ARE FOR ONE SERVE OF CHOSEN MENU ITEM. 'CANAPE PLATES' ARE LARGER THAN CANAPÉS.  
ORDERS MUST BE CONFIRMED AT LEAST 5 DAYS BEFORE YOUR BOOKING.  
DIETARY REQUIREMENTS CATERED FOR, BUT MUST BE ADVISED IN ADVANCE AS WELL AS ON THE DAY  
VEGAN OPTIONS AVAILABLE ON REQUEST.

GF - GLUTEN FREE    DF - DAIRY FREE    NF - NUT FREE    EF - EGG FREE