

# *the* restaurant

## Canapés

### Vegetarian

The days soup shot

Bruschetta of buffalo mozzarella, heritage tomato & basil

Ciabatta with goat's cheese, roasted cherry tomato & balsamic red onion

Feta & heritage beetroot & Sicilian orange on a spoon

Romesco tartlets with grilled spring onion & pea shoot

Sable biscuit with creamed goats cheese & black olive tapenade

Saffron arrancini (risotto balls) with mozzarella

Wild mushroom & fennel arrancini

Tomato & bread salad on a spoon

### Fish

Crab, fennel, chilli & lemon tartlet

Smoked haddock fritters, pea puree

Provençal fish soup shot

Fennel, lemon & almond crusted mussels

Smoked mackerel pate, pickled cucumber, rye toast

Mackerel ceviche

Goujons of Newlyn haddock with tartare sauce in a cone

Smoked salmon & cream cheese roulade

Beetroot & gin cured salmon, rye toast, horseradish crème fraîche

### Meat

Duck leg confit, season's chutney

Braised ox cheek, celeriac puree

Tea smoked duck breast on chicory

Prosciutto ham with buffalo mozzarella & roast red pepper

Sticky soy, lime & ginger chicken

Salt marsh Lamb kofta

Ham hock terrine on grilled bread

Braised pork belly with cucumber, chilli & mint salad

### Sweets

Crème brûlée

Amalfi lemon posset

The season's fruit fool

Mini meringue

Petit fours

### Canapé prices:

Vegetarian £1.75 per canapé

Fish £2.00 per canapé

Meat £2.00 per canapé

Sweet £2.00 per canapé

### Canapé packages per person:

£7.00 - 4 canapés 2 veggie, 1 meat, 1 fish

£10.50 - 6 canapés 2 veggie, 2 meat, 2 fish