

# Menu

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## CANAPES

Small but mighty is how we'd describe our canapés. They are designed to make the best use of local and seasonal produce and for appearance and flavour, they really pack a punch! We'll work with you to develop a menu that's just right for the occasion and, of course, one that caters for any special dietary requirements.

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Squash Arancini, Butternut Puree, Sage Crisp

Broad Bean Hummus, Garlic Ricotta, Sourdough

Pea + Mint Tart, Pea Shoots, Old Winchester

Neal's Yard Goat's Curd, Fig, Honey, Thyme Cracker

Scotch Quail's Egg / Puy Lentil Quail's Egg

Crispy Pork Belly, Burnt Apple Puree

Rib of Beef Croquette, Walnut Verde, Shallots

Duck Rillettes, Pickled Cherries, Caraway Rye Cracker

Rare Roast Beef, Beetroot, Horseradish Cream, Blini

Salmon Rillettes, Dill Cucumbers, Rye Crouton

Salt Cod Croquettes, Saffron Aioli

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Chase Smoked Vodka Truffles

Vanilla Meringue, Macerated Berries, Creme Fraiche

Orange + Almond Cake, Marmalade Mascarpone

Salt Caramel Brownie, Honeycomb Cream

A RULE OF TUM EVENTS

POP-UPS FEASTING WEDDINGS