## Cold

Chicken liver and brandy pâté with homemade chutney (dairy, gluten)
Seared sesame tuna with wasabi and dill drizzle (sesome, ffsh, dair, gluten)
Blini with lemon cream cheese smoked salmon and cucumber (gluten, dairy, fsh, egg)
Prawn Skagen (prawn, dill, mayo, red onion) (gluten, shelfstsh, dairy, egg, mustard)
Crab and avocado mousse with fennel cress (shellfsh, dairy, gluten, egg, mustard)
Sun blushed tomato, goat cheese and pesto tart ( $v$ ) (dair, gluten, egg)
Light beetroot and goat's cheese cup (dair, gluten)
Watermelon and feta with fresh basil and balsamic reduction (v) (dairy)
Tomato bruschetta with sweet basil cress (v) (gluten)

## Hot

Smoked chicken cup with a mild mango and red chilli salsa (dairy) Homemade chicken sate with coconut and peanut dip (dair, gluter, nuts)
Rare roast beef with Yorkshire pudding and horseradish cream (ddiry, egg, mustord, glten)
Cajun beef skewer with harissa dip (dariy)
Sesame and lemon glazed cocktail sausages (dair, gluten, suphites, sesome)
Mini eggs Benedict (gluten, egg, dairy)
Spanish chorizo and king prawn skewer (shelfsh, gluten)
Thai fishcake with sweet chilli and lime dip (fsth, gluten, dair, egg, celery)
Salted sesame king prawn skewer (shelffsh, sesame)
Mini fish and chips with a tartar sauce (fssh, dain, gluten)
Honey drizzled sesame haloumi ( $v$ ) (dair, sesome, egg, gluten, celery)
Mini ratatouille tartlet topped with shaved parmesan ( v ) (egg, dair, gluten)
Mini falafel cakes with citrus hummus dip ( $v$ ) (gluten, dairy)
Deep fried Somerset brie with red onion jam ( $v$ ) (dairy, egg, gluten, celery)

## Dessert

Raspberry Eton mess (dair, gluten, egg)
Chocolate mousse sponge with fresh cream and berries (dairy, gluten, egg)
Lemon and honey drizzle cake (dairy, gluten, egg)
Baked lemon and sultana cheese cake (dair, gluten, egg)
Mini scones with fresh strawberries, clotted cream and fresh mint (ddiry, gluten, egg)
Gluten free espresso brownie with Baileys buttercream (dair, egg)
Lemon posset with sugared berries and lemon balm (dairy)
We recommend you choose a minimum of 5 savoury items per person.
When selecting your menu, any specific dietary requirements can be catered for upon request and factored into your menu choices.

