



# Canapés

*We recommend 3 per guest*

- Grilled striploin steak & chip with Béarnaise sauce and Tuscan sun blushed tomato £1.95  
Coln Valley smoked salmon tartare on blinis £1.50  
Thyme roasted shallot mini quiche (v) £1.50  
Cured pigeon breast, stilton & chestnut mushrooms in a crunchy vol-au-vent £1.95  
Breaded scampi and tartare sauce £1.75  
White pudding bon-bon lollipop with apple and ale chutney £1.50  
Gloucester Old Spot sausage and mash £1.50  
Smoked chicken lemon and caper mayonnaise on an edible spoon £1.75  
Madgett's Farm duck rilette & mini gherkin on crostini £1.75  
Roasted wild mushroom & tarragon quiche (v) £1.75  
Manor By The Lake prawn cocktail with Marie Rose sauce £1.75  
Welsh rarebit & balsamic roasted red onion on crouton (v) £1.75  
Roast chicken and truffle mayonnaise on crostini £1.50  
Tomato and fresh basil bruschetta drizzled with olive oil (v) £1.50

# Stations

## Oyster Station *£10 per person*

*Rock and Carlingford oysters on ice shucked by the chef  
with shallot vinegar, tabasco sauce and lemon wedges*

## Anti Pasti Station *£7 per person*

*Selection of Mediterranean cured meats and English cheeses:*

*Spicy chorizo, sliced Serrano ham, wild boar salchichón, smoked loin, Bath Blue,  
Simon Weaver Brie, Quicke's mature Cheddar, Quince jelly, olive focaccia,  
red onion focaccia, small gherkins, olives and sun blushed tomatoes*

