



CANAPÉS

LAND

Thai chicken wafers with coconut tuille
Chicken parfait with orange zest “marmalade“ & chicken crackling
Smoky chipotle duck tacito with barbequed sweetcorn salsa
28-day aged beef carpaccio with Parmesan cracker, smoked celeriac, rocket
Sticky lamb belly with crispy noodles

SEA

Little Devon crab claw doughnuts
24ct gold baked baby potato with Exmoor caviar
Prawn vinaigrette rice paper rolls with avocado & citrus dressing
Organic salmon ceviche in crisp salmon tartlets
Scallops wrapped in angel hair with sea vegetables
Lobster roll
Potted shrimp flowerpots

MINI DISHES

LAND

Braised short rib of beef topped with mac n’ cheese
Moorish spiced lamb cutlets with burnt aubergine & freekeh tabouleh
Mini onglet steak frites with béarnaise sauce & baby watercress
Seared chicken Caesar with a crisp egg, avocado & chicken crackling

SEA

Cod loin with salsa verde, crushed new potato, kale & Jerusalem artichoke
Hand dived scallops on celeriac cream with pancetta crisp
Miso glazed organic salmon with baby bok choy, dulce seaweed, edamame, soba & pickled vegetables
Seared Madagascan prawn cocktail with crushed avocado, gem hearts & Bloody Mary dressing

STREET FEAST

LAND

Pulled beef brisket on milk buns with celeriac remoulade
Crispy duck bao with Asian slaw
Reuben sandwich with homemade pastrami, Swiss cheese & our own sauerkraut
Southern fried organic chicken popcorn with corn bread & ruby slaw
Barbequed pork sliders with crackling & mop bucket sauce on Brioche buns

SEA

MSC sustainably caught pollock in beer batter with chips, crushed peas & tartare sauce in “newspaper”
Fish dogs – Rare’s gourmet MSC haddock fish finger sandwich
Lox & cream cheese slider bagel made with Hansen Lydersen smoked salmon
Spicy shrimp & som tam burger on a black bun

*All of our menus are created uniquely for your event
These dishes are not set menus but are here simply here to whet your appetite*