



Canapé Selection 2023

£3.50 per canapé

Please note we require 48 hours notice for canapé requests

Whether its canapés before your meal or a drinks reception,
we have an imaginative selection for you to choose from.

The Terrace, Orangery or Bar are all perfect locations to congregate with cocktails or Champagne.

A discretionary 10% service charge will be added to the total account.

MEAT:

Scotch egg (D,E,G,Mu,SD)

black pudding and quail scotch egg, mustard mayonnaise

Chicken (GF) (P)

satay spiced chicken breast, peanut & coconut dip

Duck (D,E,G,N)

confit duck, foie gras and pistachio terrine, quince jam, brioche

Beef (GFO) (E,G,SD)

steak tartare, rocket pesto, sourdough toast

Pork (G,Mu,SD, Se)

honey, sesame and grain mustard glazed Cumberland sausage

FISH/SHELLFISH:

Salmon (E,F,G)

smoked salmon, chive cream cheese, blini

Scallop (GF) (Mo)

seared scallop, green pea puree, pancetta

King prawn (C,G,SD)

crispy prawns in tempura, sweet chilli, daikon radish

Crab (C,G)

Thai spiced Guernsey crab cake, coconut, mint and coriander

VEGETARIAN:

Quiche (D,E,G)

mini smoked Guernsey cheddar and spring onion quiche

Mozzarella (GF) (D,SD)

buffalo mozzarella, sun dried tomato & basil brochette

Cheese scone (D,G,SD)

Guernsey mature cheddar scone, red onion marmalade, cream cheese

Arancini (D,E,G,N)

spinach, nutmeg and pine nut risotto rice balls

ALLERGEN KEY: C - Crustaceans, Ce - Celery, D - Dairy, E - Eggs, F - Fish, G - Gluten, L - Lupin, Mo - Molluscs, Mu - Mustard, N - Nuts, P - Peanuts, S - Soya, SD - Sulphur Dioxide, Se - Sesame Seeds, GF - Gluten Free