

## Selection of Canapes

Poached Salmon & Dill Pate wrapped in Smoked Salmon  
Mini Yorkshire pudding filled with Home reared Aberdeen Angus roast beef with a  
horseradish cream

Mini Cherry Tomato with Cream Cheese, Basil & Pine Nuts



Chicken liver parfait  
Served with melba toast and a damson jelly

Shredded Confit Duck Leg (gf)  
With Leaves & Plum Dressing

Roasted Tomato & Red Pepper Soup (gf)  
With a Granary Roll



Aberdeen Angus Beef Bourguignon  
Slow cooked beef in red wine

Pheasant in a Creamy mango Sauce (gf)  
Pheasant breast cooked in a creamy mango sauce with caramelized onions

Monkfish  
With a tomato and tarragon sauce

Mushroom wellington (V)  
Served with a Blue cheese sauce

All dishes are served with Creamy Mash potato. Tender stem broccoli and Chantenay  
carrots



Hot Melting Chocolate Pot

Trio of Cheesecakes  
Chocolate Swirl, Lemon, & Raspberry with White Chocolate

Individual Caramel apple Crumble pie

