



Bradbourne House

Canape Selection

THE GLADSTONE COLLECTION

PLEASE SELECT ANY 5

COLD

- Mini Atlantic prawn cocktail served in a cucumber boat with Marie Rose dressing
- Pesto marinated bocconcini, black olive and blistered cherry tomato teppo gushi skewer
- Feta and sun blushed tomato frittata with caramelised red onion
- Crostini with golden cross goat cheese and fig caviar
- Severn and Wye smoked salmon, cream cheese and chives on rye bread
- Melon and Parma ham skewer
- Lebanese falafels with yoghurt tzatziki

HOT

- Middle Eastern spiced beef kofta with red pepper dressing
- Beer battered Cornish cod goujons with a chunky tartare sauce
- Ashford farm chicken tikka with mango and mint salsa
- Old spot pig sausages glazed with honey and grain mustard
- Spiced panko bread crumbed goujons of Ashford farm chicken served with a chilli dip
- Vegetable spring rolls with chilli dipping sauce
- Butternut and parmesan risotto balls



Canape Selection

THE BRAEBURN COLLECTION

PLEASE SELECT ANY 5

COLD

Quenelle of smoked mackerel with chive crème fraiche on a focaccia croute

Mini Yorkshire puddings with slow cooked Herefordshire rare beef, creamed horseradish, micro cress

Haloumi and red pepper skewer with rocket pesto

Seared tuna in mirin and crunchy vegetables and wasabi

Chicken liver and port parfait on toasted brioche with red onion jam

Mini Moroccan vegetable skewers with preserved lemon humus

Thai marinated tiger prawns with sweet and sour dipping sauce

HOT

Thai spiced Cromer crab cake with a chilli dip

Crispy 5 spiced duck spring roll, hoi sin sauce

Tandoori Ashford chicken on mini naan with yoghurt raita

Mini battered Brixham cod and chips served in individual newspaper cone

Romney Marsh lamb and pepper skewers with feta and spinach

Smoked haddock bon bon, garlic aioli

Cornish Blue and red onion marmalade on crostini



Canape Selection

THE BARDSEY COLLECTION

PLEASE SELECT ANY 5

COLD

Rosemary shortbread, golden cross goat's cheese, gooseberry chutney

Lobster, king prawn and Cromer crab salad served in a cucumber shell with a lemon and dill crème fraiche

Beetroot cured salmon on dark rye bread with fresh horseradish cream

Foie gras and chicken liver parfait with caramelised balsamic fig chutney

Crisp tart of wild mushroom, snipped chives, roast tomato fondue

Mini Ashford chicken, leek and chestnut mushroom turn over

HOT

Pan fried scallops with chilli jam and crispy pancetta

Mini tuna and Scottish salmon fishcakes with Thai chilli dipping sauce

Peking duck spring rolls baked with a sweet plum and hoi sin sauce

Tempura king prawns, hot sour sauce, black sesame

Char-grilled fillet of Herefordshire beef, large triple cooked chip, Bearnaise sauce

Salt baked new potato, crème fraiche, beetroot, Avruga caviar, chives

