

# Sample Canapé reception

### **Hot Canapés**

Marinated beef skewers with roasted onion and garlic puree

Pork belly on dauphinoise with apple and crackling

Thyme and shallot tatin with roasted tomato chutney

Mini carrot soufflé with seasoned yogurt and hazelnut

### **Cold Canapés**

Carpaccio of Scottish beef on a rocket blini with truffle mascarpone and parmesan

Asian duck salad in sesame cones with ponzu and coriander Beetroot rosti with creamed goats cheese and truffle honey





# Sample Sit Down Dinner

#### Starter

Seared scallops on artichoke puree with chorizo crumb, chorizo oil and artichoke crisp

### Main

Slow cooked pork belly with ravioli of wild boar, roasted tender stem broccoli, celeriac puree and cider foam

#### **Dessert**

Lemon and ricotta cheese cake, with passion fruit and hazel nut

Handmade petit fours

