



The Cheshire Dining Experience

Canape Menu

Meat

Cured & slow roasted pork belly with salsa verdé & pickled apple

Chicken satay skewer with spiced peanut dip

Beef short-rib with truffle celeriac & pickled shallot

Award winning chipolatas with a marmalade glaze & herb powder

Confit duck terrine with port & plum jam topped with nasturtium

Fish

Thai fishcake topped with lemongrass mayo & preserved lemon

Triple cooked chip topped with tartar & caviar

Gin cured salmon served with cucumber tonic gel & dill crème

Tempura prawn with sweet chili dipping sauce

Lime cured seabass served with fresh tomato concasse & guacamole

Vegetarian

Cheddar beignet topped with sweet onion & rosemary ketchup

Panko coated mac & cheese bites topped with roasted tomato compote

Sundried tomato & mozzarella arancini topped with saffron aioli

Poppy seed scone with cream cheese & sweet chili jam

Goat's cheese bonbon with red onion marmalade & herb oil

Plant-Based

Pressed beetroot terrine with oat cream, nasturtium & yeast

Compressed watermelon with coconut labneh & dehydrated olive

Loaded new potato skin with vegetable chili & guacamole

Heirloom tomato bruschetta topped with basil oil & tomato wafers

Grilled cornbread with refried beans, mole verdé & pickled blackberry