

The Rose

Canapé Menu

15.00 per guest

The prices listed are inclusive of 8 canapés

Minimum of 15 guests

Red chilli & garlic tiger prawns

Seared scallops & cauliflower puree

Wild mushroom & tarragon tartlets (v)

Brixham crab cakes, pea & mint puree

Slow cooked pork belly with apple puree

Salt & pepper squid rings with lemon aioli

Mini handmade beef burger with tomato salsa

Cherry tomato confit & mozzarella crostini (v)

Mini beef & Guinness sausage with caramelised red onion

Braised pork cheek & oxtail brochette, spiced plum chutney

House cured Loch Duart salmon gravlax blini, dill crème fraiche

Seared Somerset beef steak, mini yorkies, horseradish cream

Rosary goats cheese crostini, red onion chutney (v)

Pearl Las & caramelised pear tartlet (v)

Beer battered hake & tartar sauce

Eton Mess with raspberry coulis

Chocolate brownie bites

Mini banoffee pie

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Herbs grown in our herb garden. All food is freshly prepared on site.

