

Canapé Menu

Autumn / Winter 2017

Meat

Fillet of beef, charred peaches, caramelised shallot, mozzarella on toasted sour dough

Crispy chicken skin, rosemary scented mascarpone and pancetta jam

Smoked duck skewer, watermelon and feta with baby gem emulsion

Pork spring roll with sweet chili and lime

Satay chicken, pineapple and cucumber relish

Venison kofta, baby gem emulsion and burnt aubergine

The Brewery Favourites

Triple fried chip with charred fillet of beef and béarnaise sauce

Tomato tarte tatin

Soft quail egg with cured salmon, English muffin and lemon hollandaise

Pork, prawn and chicken Thai salad with pressed pineapple & chilli

Fish

Spicy crab kofta with beetroot ketchup

Soy tuna, sesame, mixed herbs, pickled vegetables and wonton crisp

Tempura cod fillet with white miso

Cured salmon lollipop, nori, ponzu gel and wasabi powder

Smoked haddock croquette with piccalilli gel

Tempura prawn, vermicelli and a mango emulsion

Vegetables

Yellow cherry tomato, green olive tapenade, lemon and truffle ricotta

Parmesan cone with mushroom and goats cheese foam

Beetroot arancini with garlic aioli

Pickled beetroot, truffle goats cheese and crisp wonton

Crispy lentil and coconut fritter with panch phoron chutney

Desserts

Strawberry ice-cream cornetto with toasted meringue

Peach cheesecake, amaretto jelly and cherry

Mini Eccles cake with Cheddar cheese ice cream

Beets veil, chocolate and olive oil

Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.