

## Champagne & Canape Reception

- Glass of house champagne or fruit juice
  
- A choice of 3 of the following canapé:
  - Mini Yorkshire pudding, rare tail fillet & horseradish crème fraiche
  - Truffle, scallion & old Winchester risotto balls
  - Smoked salmon & caper straws
  - Creamed Ellie's goats cheese, sable & red onion marmalade
  - Smoked haddock & course grain mustard beignet
  - Curried carrot pannacotta, cumin lavoche & pineapple pickle
  - Ashmore choux buns, cauliflower mousse
  - Twineham Grange crackling, beetroot pannacotta
  - Pressed ham hock, soft boiled quail egg
  - Roast pepper & dammer cheese tarte tatin

£ 14.50 per person

Please add £ 1.50 for each additional canape

Please note that for tables of 10 or more a 12.5% service charge will be added

**SAMPLE MENU ONLY** Please call 01304873410 to discuss individual menu options