

GREYFRIARS



Canapés

£2 per canapé

Cold

Locally smoked salmon, rye toast, pickled beets, lemon caviar
Free range chicken, woodland mushroom and mascarpone roulade
Roasted aubergine, courgette, feta cheese, onion toast (v)
Pressed Dingley Dell ham hock, piccalilli

Hot

Goujons of lemon sole, pea purée
Warm woodland mushroom tartlets, chive (v)
Dingley Dell slow cooked pork belly, apple purée, chervil
Deep fried halloumi, beer batter, curried mayonnaise (v)

(v) denotes vegetarian option

Food Allergies and intolerances:

Before ordering please speak to a member of the food service or bar team about our ingredients.

Should you have any questions regarding the content or preparation of any of our food

GREYFRIARS



£2.75 per canapé

Cold

Cherry tomato, baby mozzarella, basil (v)

Local quail & wild boar scotch eggs

Goats cheese crostini, roasted beets, truffle honey, honeycomb (v)

Ceviche of Blackwater seabass, spring onion, chilli, lime

Rare roast beef, mustard grain mayonnaise, onion bread

Tartar of Maldon smoked salmon, sliced radish,
pickled cucumber, horseradish cream on artisan rye toast

Hot

Dedham Vale beef wellington, red onion, mustard grain

Smoked haddock fish cakes, watercress mayonnaise

Roasted Marsh Pig chorizo & halloumi cheese, mint dressing

Pan seared Orkney scallops, pea purée, black pudding

Braised lamb shepherd's pie, smoked cheddar mashed potatoes

Slow roasted flat mushroom, goat's cheese rarebit, rocket & toasted pine nut salad (v)

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