

Autumn canapé 2017

Burrata with fig and parsley & walnut salsa on radicchio (gf)

Toasts with Delica pumpkin, goats curd and crispy sage (v)

Wild mushroom and kadaifi fritters with aioli dip (v)

Brown rice, kale and sesame balls with tarator dip (vg)

Crab and coconut thoran on cassava (gf)

Buckwheat blini with beetroot, smoked mackerel and horseradish

Salmon, tarragon and horseradish in filo

Smoked haddock kedgeree cakes with curried mayonnaise

Confit duck cakes with damson compote

Seared pigeon breast and hedgerow jelly on endive with cobnut dukkah (gf)

Prosciutto and pecorino skewers with raw heather honey (gf)

Kefir fried chicken with fiery blue cheese dip

Brown sugar and rose pavlova with fig and pistachio (gf)

Mini fresh coconut and lime drizzle cakes with coconut shard

Stem ginger shortbread with plum fool

Pressed chocolate mousse with amaretto cream and salted caramelised almond



Sartirana & Lee