

Pop up sample menu 1

Warm welcome with Mulled wine Aperitifs and Canapés

Leek veloute .

Charred leek, pancetta, quail egg bon bon, hickory smoke.

Scallops with Cornish crab. Dan's Homemade Gin cured salmon.

Miso, chilli and mint essence

Vermouth cream.

Beetroot ravioli with goats cheese

Smoked wild duck, pickled wild mushrooms, mulled wine jus, Surrey truffle

Rump of lamb, caramelised shallots

Cauliflower crumble crackling.

Vintage port reduction

Duchess Grey Panna cotta, foraged Cherry and hibiscus.

Florentine brittle, salted caramel martini

On request

Surrey Cheese with artisan crackers

Pop up sample menu 2

Foie gras terrine, venison and wild apple, old spot crackling,
mulled wine gel, truffle oil, Iberico and pickled cherries.

Mumbai sweet shop! Masala spiced crown prince pumpkin cream,
vegetable samosa and popadoms.

Langoustine doughnut with mango salsa carnival fish bowl
with tuna tartare ice cream, lemon grass snow ! Wasabi Mayo pipette.

White winter truffle risotto with goats
cream cheese churn! Black truffle dressing.

Posh fish and chips, fillet of sea-bass, peas and edamame
with chopped mint. Beer tempura, lobster cream.

Organic Surrey lamb cutlet, caramelised parsnip puree,
chilli chocolate and anchovy crumble, Heritage carrot, lamb jus.

Chocolate fondant, tonka bean mousse, dark chocolate
toasted soil, salted caramel, warm almond martini.

Sample canapés

Goats cheese Ice cream beetroot dust cheese straw sprinkles

Tiny flower pots, avocado whip, spring vegetable crudités topped
with a herbed panko crumble

Crispy tortilla, Mexican chicken, micro coriander lime cream

Potted Morecambe bay shrimps in shot glasses with Melba toast

Cucumber lollipops with a hot smoked dill salmon mousse

Pate de foie gras on brioche toast with fig jam

Cubes of vodka lemon and lime cured salmon on bamboo, mascarpone

Beef carpaccio served on olive oil crostini, truffled creme fraiche

Basil marinated Mozzarella roasted tomatoes and basil skewers

Smoked duck and marinated apple salad with wild leaves on tiny plates

Avocado mousse with roasted red peppers, baked crostini to dip

Cucumber cups with chicken tarragon cream

Chicken liver parfait in toasted croutes with whiskey
and Seville orange marmalade

Smoked trout cream served in sesame cones with caviar sprinkles

Roast chicken Caesar salad served in shot glasses with aioli

Gazpacho soup shot with basil crumble and olive oil

Baby figs wrapped in Parma ham filled with mascarpone

Selection of home made fish and vegetarian sushi with chop sticks

Quail eggs with vanilla creamed leek in a beetroot pastry cup, lemon hollandaise

Thyme roasted butternut squash and gruyere tarts.

Comte and pineapple on bamboo

Parmesan shortbreads with Gorgonzola and port poached pear

Garlic marinated tiger prawns wrapped in cucumber ribbons on a pearl skewer

Warm canapés

Crispy Parma ham wrapped chicken, served on bamboo, pesto cream dip

Fried quail egg served in a puff pastry spoon with crispy pancetta and ketchup

Bite size old spot Scotch eggs with spicy tomato salsa

Thai infused chicken lollipops with Thai spiced dipping sauce

Four cheese and caramelised onion beignets

Potato tortilla with crispy chorizo and red pepper relish

Lemon pea and mint risotto served in a martini shot glass with parmesan waffle

Bite sized Potato and pea samosas , mint creme fraiche

Tiny Tagines , lamb kofta, tomato and cucumber salad

Fillet of beef with truffle mash

Tiny macaroni cheese with pancetta crumble served in shot glasses

Bite size scampi and chips in a FT cone, lemon wedge

Sticky Bbq slow cooked pork skewers

Lemon and lime scallops with pea puree and crispy bacon,
chive oil served in a scallop shell. Micro chervil

Mint and honey roasted sausages

Bite sized eggs Benedict on toast

Mini oriental spring rolls with sweet chilli ponzu dressing

Tempura summer vegetables with toasted sesame and lemon ketchup

Mini jacket potato with bbq Texan beans on a tiny plate

Tempura prawns with a lime and sesame dip

Cubes of crispy lamb fillet with harrisa or mint sauce

Crispy Potato croquettes

Boneless bite size fried chicken with mash and gravy

Pan fried Garlic prawns tomato and chorizo with parsley, pearl sticks

Salmon and prawn fish cakes with lobster bisque mayo

Sweet treats

Minituare french patisserie

Double flavour macaroons with popping candy

Dark and rich Chocolate brownies

Lemon meringue pies

Summer Trifle in shot glasses

Classic tiramisu served in a glass

Vanilla panna cotta

Elton mess with strawberries and blackberry

Krispy Kreme doughnut tower!