

Receptions

Post Conference Reception

1 Hour Drinks and Nibbles Reception

£12.50 per person

Two glasses of house wine, beer, fruit juice and filtered water

Selection of salted peanuts, Wasabi peas, potato crisps, and marinated olives

1 Hour Drinks and Snacks Reception

£18.50 per person

Two glasses of house wine, beer, fruit juice and filtered water

Selection of salted peanuts, Wasabi peas, vegetable crisps, and marinated olives

Choux bun of smoked salmon mousse

Antipasto of mini skewers with a pesto dipping sauce

Cream cheese stuffed baby bell peppers

Finger Buffet

£21.00 per person

(minimum of 10 and maximum of 30 people)

Please select 6 items from the list below:

Meat Selection

- Chargrilled chicken tikka skewer with a mint yoghurt sauce
- Rosemary lamb kofta kebabs served with a lemon and cucumber tzatziki dipping sauce
- Glazed herb and pork chipolatas with port wine glaze
- Honey and lemon glazed chicken fillets served with a mustard dressing
- Olive bread sticks wrapped in Parma ham served with olive tapenade
- Pulled ham hock and sourdough bruschetta served with home-made piccalilli

Fish Selection

- Tiger prawns marinated in lemongrass, ginger and coriander served with chive sour
- Mini profiterole of smoked salmon served with a horseradish and lemon crème fraîche
- Peppered oak smoked mackerel fillet topped with sauce Gribiche on pumpernickel
- Poached salmon, lemon and spring onion quiche served with rocket leaves
- Prawn cocktail pot, baby gem leaves, Marie Rose sauce
- Selection of salmon, tuna and prawn Nigiri Sushi served with pickled ginger and soy sauce
- Char grilled asparagus spears wrapped in oak smoked salmon served with a caper and lemon dressing

Vegetarian Selection

- Mozzarella Bocconcini, confit cherry tomato and pesto oil
- Somerset goats cheese and red onion marmalade tartlets
- Zucchini and courgette bruschetta and black olive tapenade
- Oyster mushroom and potato tortilla with a saffron aioli
- Crumbed goats cheese and roasted heritage tomato quiche
- Stuffed spicy baby peppers with cream cheese



Canapes

Six Canapés - **£18.00** per person
Eight Canapés - **£23.00** per person
Ten Canapés - **£27.50** per person

Minimum of 15 guests. (v) These dishes are suitable for vegetarians. All prices exclude V.A.T. Some items may contain traces of nuts. Please choose the same selection of items for all guests.

Hot Canapés

Meat Selection

Slow cooked beef cheek Arancini served with gorgonzola dipping sauce
Roast loin of venison mini Yorkshire pudding with a red currant jelly and topped with crème fraiche
Confit shredded duck and hoisin wonton money bag with a plum sauce
Harissa and lemon marinated chicken fillet chargrilled and served with a mint dipping sauce

Fish & Shellfish Selection

Masala and coconut infused Tiger prawn skewers served with a mango salsa
Seared tuna, fennel and caper salsa, served with a sweet pepper coulis
Lobster and salmon Thai flavoured fish cake with panko breadcrumbs served with sesame seed and lime sauce
Monkfish fillet skewer, roasted with rosemary and chorizo served with a smoked paprika tomato jam

Vegetarian Selection

Tomato tart tatin of sweet tomato and basil chutney, red onion marmalade and crumbed goat cheese
Mini mushroom, ginger and cumin samosas with chilli and coriander yoghurt dipping sauce
Mozzarella carrozza served with a tomato sauce
Date and walnut mini scone with honey roasted fig and gorgonzola

Bar Snacks (choose 3) **£5.50** per person

Butter cheese twist
Chilli baguette bites
Peanut satay popcorn
Mini pretzel
Vegetable crisps
Spicy baby pepper stuffed with cream cheese
Smoked Almonds
Cashews, pistachios and hazelnuts with cranberries and pumpkin seeds

Cold Canapés

Meat Selection

Slow cooked confit Con-fed chicken and pistachio roulade served with a cranberry relish, on a brioche crouton
Beef fillet carpaccio with rocket leaves, truffle oil and shaved parmesan
Chorizo and mixed pepper omelette alioli sauce
Shredded smoked duck fillet with tamarind, served with green chilli, ginger and cucumber in a black sesame seed cone

Fish & Shellfish Selection

Scallop ceviche with mint, chilli and coriander served with sweet red pepper dressing, micro basil cress
Smoked Halibut and avocado mousse with Thai asparagus and samphire cress
Wasabi and ginger cured Scottish salmon fillet served with a lime salsa and sour cream blini
Singapore chilli crab served in a green tea basket

Vegetarian Selection

Somerset goats cheese mousse on walnut scone with red wine poached pear
Sweet red pimento pepper panna cotta served with sweetcorn and red onion salsa
Rocket leaves, baby mozzarella and pesto with a sun blushed tomato chutney served in a basil cone
Pickled radish mini California roll served with light soy sauce

Desserts Selection

Rose water panna cotta with strawberry jelly and hazelnut praline
Lemon posset mini shot served with almond shortbread biscuit finger
Strawberry mousse with caramelized mint in a chocolate shell
Raspberry meringue and passion fruit curd pavlova served with popping candy
Duo of white and dark chocolate tartlet
Mini champagne and berry jelly dome