

Canapés

- 3 canapés £7.95 per person 1 hot canapé per selection
- 4 canapés £9.95 per person 1 hot canapé per selection
- 5 canapés £10.95 per person 2 hot canapés per selection

Prices may vary upon selection and season

Vegetarian

- Parsnip velouté, parsnip crisps, truffle oil
- Heritage tomato, buffalo mozzarella, olive crumb, rocket pesto tart
- Baked sourdough, halloumi, sweet chilli jam
- Compressed watermelon, honey goats cheese mousse, pickled fennel, dill
- Potato, shaved asparagus, vegan pesto
- Grilled courgette with broad bean hummus, jalapeno chutney, seeds

Cold

- Carpaccio of Lincolnshire Red, crème fraiche, parmesan shavings, truffle oil
- Alfred Enderby smoked salmon, pink grapefruit, onion seeds
- Smoked mackerel pate, apple balsamic, beetroot crisp
- Whitby white crab, avocado puree, lime, spring onion
- Chicken taco, tomato jam, guacamole, coriander
- Tandoori prawn, raita, pickled chilli
- Figs, blue cheese, cured salami
- Lincolnshire haslet & chine with pickled garden vegetables
- Duck liver pate, preserved orange, onion marmalade

Hot

- Miniature fish & chips with pea purée
- Miniature beef burger with cheese, pickled cucumber & ketchup
- Chicken satay, peanut sauce, lime cucumber
- Roast Lincolnshire beef, crushed carrot, swede, horseradish & Yorkshire pudding
- Slow cooked lamb, broad bean salsa, lavender new potatoes
- Belly pork, apple sauce, apple crisp, salted popcorn
- Grilled prawns, wild garlic, lovage
- Creamed pea & ham hock tart
- Patatas Bravas, chorizo, crème fraiche

Sweet

- Elderflower & lemon meringue pie
- Bitter chocolate pave, honey comb, crème fraiche
- Raspberry & rose water, pistachio pavlova
- Vanilla cheesecake
- White chocolate, strawberry profiterole
- Macaron
- White peach & basil brûlée, brittle
- Banoffee Tart