



Canapé Selector

Wild boar and chorizo, quail scotch egg and paprika mayonnaise
Teriyaki dry aged sirloin of beef, rice crackers
Pork belly, honey and ginger glaze
Seared duck breast, butternut squash puree
Chicken satay with a spicy peanut sauce (n)
Mini chicken Caesar salad
Mini chicken tikka, poppadum and raita
Harissa spiced lamb, apricot cous-cous, mint yoghurt
Mini Yorkshire pudding, roast beef and horseradish cream
Smoked Duck Breast, Hoi Sin Glaze, Prawn Cracker

Gravlax, beetroot puree, beetroot shortbread
Mini spring onion and ginger crab cakes, ginger syrup
Poached salmon, crispy noodle cake, teriyaki marinade
Monkfish and pancetta skewer, lemon and black pepper aioli
Mini fish and chips with tartare sauce
Prawn cocktail shot
Vietnamese Prawn Spring Roll, Soy and Sweet Chilli Dip

Vegetarian

Butternut squash and goat's cheese arancini
Caramelised red onion and brie tart
Chickpea falafel, mint and coriander yoghurt
Wild mushroom and leek, truffle oil and fine chives tartlet
Baby baked potatoes with spiced aubergine relish and sour cream
Sundried tomato and black olive arancini
Roasted Pepper, Baby Plum Tomato and Courgette Skewer, Basil Pesto
Spiced Gazpacho Shot, Celery Cress



Mini Bruschetta

Roasted red pepper and anchovies
Tomato and basil
Chicken liver pate, red onion jam
Smoked Mackerel Mousse on Sourdough, Celeriac Remoulade

Dessert Canapés

Double chocolate brownie bite, orange Chantilly cream
Hazelnut praline profiteroles (n)
Lemongrass marshmallow, coconut crisp
Chocolate and ginger macaroon (n)
Whisky and orange jelly, Drambuie sauce
Yuzu tart, Italian meringue
St Clement's tart

Select any 9 canapes for £24.00 per person

Select any 6 canapes for £19.00 per person

Select any 4 canapes for £13.00 per person

All prices include VAT



The Clent

Starter

Seasonal freshly made soup with artisan breads
Smoked salmon, horseradish cream, baby watercress and pumpernickel bread
Homemade chicken liver pate with red onion chutney and mini toasted brioche
Spiced lamb kofta, tomato cumin relish with a mint and cucumber raita
Cocktail prawns, Thai vegetables, chilli and ginger dressing

Main Course

Slow braised Staffordshire pork belly, spiced carrot puree, boulangere potato, with an apple and sage jus
Fillet of salmon with a lemon and herb crust, crushed new potatoes and parsley cream
Twelve-hour slow braised blade of beef with potato and celeriac rosti, red wine jus
Free range Supreme of chicken, dauphinoise potato with roasted carrot, tarragon and mushroom jus
Honey glazed bacon loin, sundried tomato mashed potato with a wholegrain mustard jus

Dessert

Vanilla panna cotta with strawberry syrup and biscotti (n)
Irish cream cheesecake with coffee syrup and dark chocolate shards
Dark chocolate and orange parfait with a mandarin biscuit
Lemon syllabub with ginger snaps
Sticky toffee pudding with a butterscotch sauce

(n) contains nuts

Three-course menu served with tea/coffee and chocolates

£35.00 per person



The Wychbury

Starter

Crab and ginger salad with lemon confit, fennel
Bang Bang chicken salad, spiced peanut and sesame dressing (n)
Baked fillet of plaice, lemon and parsley gremolata, rocket pesto(n)
Salmon and Prawn Terrine, Sea Vegetables and Saffron Aioli
Ham Hock Terrine, Wholegrain Mustard and Parsley, Spiced Apricot Chutney, Parsley Oil

Main Course

Braised shoulder of Staffordshire pork, potato and apple rosti with sage jus, crispy crackling
Moroccan spiced braised lamb shank, apricot cous-cous and pomegranate
Fillet of cod, chorizo and red pepper cream, samphire, spinach
Gressingham duck breast, vanilla mashed potato with carrot puree and star anise jus
Roast sirloin of English beef with celeriac parsnip puree, glazed carrots, beef dripping roast potatoes

Dessert

Orange panna cotta, bitter chocolate sauce and pistachio biscuit (n)
Double chocolate brownie with honeycomb ice cream
Nougat parfait, salted caramel and panettone crumb (n)
Seasonal Eton mess in a dark chocolate basket
Lemon and lime cheesecake, Prosecco sorbet

(n) contains nuts

Three-course menu served with tea/coffee and chocolates

£40.00 per person



The Hagley

Starter

Homemade duck liver pate, bitter orange marmalade and dressed rocket with brioche
Homemade Free range chicken and coriander terrine, mango puree, masala yoghurt and mini poppadums

Smoked duck breast, oriental salad, black sesame and plum and star anise dressing (n)
Lime and honey-cured salmon, pickled cucumber, sourdough crisp and a lime crème fraiche
Peppered medallions of monkfish, Lilliput capers and a lemon butter sauce

Main Course

Rack of lamb, macadamia nut roast with garlic and rosemary crushed potato (n)
Baked fillets of lemon sole, brown shrimps, potato and vegetable terrine and beurre blanc
Hagley Estate venison loin, celeriac rosti, roast fig and juniper berry jus
Pan fried seabass, spiced red lentil dahl, samphire and mint crème fraiche
Fillet of Beef Wellington, Dauphinoise potato, rocket pesto, roasted vine tomato and wild mushroom ketchup(n)

Dessert

Dark chocolate torte, Frangelico syrup and hazelnut praline (n)
Mandarin cheesecake, bitter chocolate sorbet and freeze-dried orange
Cherry tiramisu, kirsch sabayon and toasted almonds (n)
Caramelised banana bavarois, rum syrup and honeycomb
Warm chocolate fondant, homemade mint ice cream and white chocolate crumb

(n) contains nuts

Three-course menu served with tea/coffee and chocolates

£48.00 (inc VAT) per person