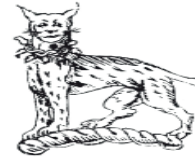


Frank Brangwyn: Reception of General Monk 1908



The very best of British Hospitality
Unique, Timeless and Elegant

Reception Canapés

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 8 savoury and 2 sweet items per person.

Cold Savoury Dishes

Scottish Salmon Roundel

Watercress Mousse and Chives

Hereford Beef Tartare

Potato Crisps

Smoked Gressingham Duck Breast

Wild Mushroom Pâté, Plum Relish

Prawn and Queen Scallop Cocktail

Marie Rose Dressing

Miniature Yorkshire Puddings

Caramelised Red Onion and Raisins

Side Dishes

Cheese Straw Selection

Stilton, Rock Salt and Marmite

Warm Savoury Dishes

Carmarthenshire Lamb Fillet

Crab Apple Jelly and Rosemary Skewer

Cod Lollipops

Shoestring Potatoes and Tartare Sauce

Pumpkin and Caraway Filo Triangles

Piccalilli

Tiny Venison Steaks

Williams Pear, Blackberry and New Potatoes

Welsh Rarebit

On Toasted Walnut Bread

Something Sweet

Rhubarb Profiteroles

On Rose Petals

Bitter Chocolate Spoons

Whisky Syllabub