



## *Niall & Danielle | Gants Mill*

### *Canapés*

*Blood Orange & Chilli Margarita*  
*Runny Goat's Curd, Truffle Honey, Pine Nuts & Ciabatta Stick, served in a cone*  
*Cocktail Sausages, roasted in Honey & Sesame Seeds*  
*Bruschetta topped with Dressed Crab, Lime Zest & Black Pepper*  
*Runny Scotch Eggs*  
*Gruyere Cheese Puffs*  
*Pea & Mint Fritters*

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### *Starters*

*Pili Pili Prawns*  
*Rillettes of Duck with Cranberry Compote & Melba Toast*  
*Three Cheese Souffle*  
*Thai Spring Rolls with a Chilli Dipping Sauce*  
*Warm Artisan Breads & Pots of Butter*

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### *Main courses*

*Haunch of Venison with a Red Wine Jus*  
*Fillet of Cod, topped with Lime Tartare, Cheese & Breadcrumbs*  
*Wild Mushroom & Asparagus Pie*  
*Served with Parmentier Potatoes*  
*Fine Green Beans, tossed with Olive Oil & Pine Nuts*

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### *Trio of Treats*

*Salt Caramel Chocolate Torte*  
*Apple & Ginger Sponge*  
*Lemon Tart with Fresh Raspberries*  
*Popcorn*  
*Jug of pouring cream*

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*Coffee/tea & mints*

*A full list of allergens is available on request*