

THE GARDEN

EVENTS

LET THE CELEBRATION BEGIN WITH A BITE
THE CANAPÉ COLLECTION
3 for £12 per person | 5 for £17 per person

Smoked Salmon & Cream Cheese Blini

Mini pancakes topped with cream cheese, smoked salmon, dill, and lemon zest

Prosciutto-Wrapped Melon Balls

Classic pairing of salty prosciutto wrapped around sweet cantaloupe or honeydew.

Crab Salad Tartlets

Buttery mini pastry shells filled with crab, mayo, lemon juice, and herbs.

Chicken Liver Pâté on Brioche

Rich pâté spread on toasted brioche rounds with red onion marmalade.

Mini Yorkshire Puddings with Roast Beef & Horseradish

Tiny Yorkshire puddings filled with rare roast beef and a dollop of horseradish cream.

Mini Sliders with Pulled Pork & Slaw

Brioche buns filled with smoky pulled pork and Asian style slaw.

VEGETARIAN & VEGAN

Goat Cheese & Beetroot Crostini

Toasted baguette with whipped goat cheese and roasted beetroot slices, garnished with microgreens.

Cucumber Rounds with Hummus & Olive Tapenade

Fresh cucumber topped with hummus and a dollop of olive spread.

Stuffed Cherry Tomatoes

Hollowed and filled with herbed cream cheese or guacamole.

Sweet Potato Rounds with Avocado & Chili Flakes

Roasted sweet potato slices topped with smashed avocado and red pepper flakes.

White truffle & mushroom polenta fries

Crispy polenta fries filled with white truffle oil and oyster mushrooms topped with a garlic aioli and fresh chives.

Miniature Baked Potatoes with Sour Cream & Chives

Baby potatoes halved, scooped, and filled with sour cream and chives.

Mini Caprese Skewers

Cherry tomato, mozzarella ball, and fresh basil leaf on a skewer, drizzled with balsamic glaze.