



FALLOW & FIELDS

FINE DINING CANAPÉS

CANAPÉS FROM THE LAND

ROASTED FIG, WHIPPED GOATS CURD, WALNUT PRALINE
ARTICHOKE, LEMON AND FETA BEIGNETS. SAUCE VIERGE
WELSH RAREBIT, SUMAC ONIONS, TREACLE SOURDOUGH
CONFIT CHERRY TOMATO, ARTICHOKE AND GARLIC, THYME CROUTE
PARMESAN CUSTARD, ASPARAGUS SPEARS,

CANAPÉS

FROM THE SEA AND THE STREAMS

CONFIT QUAIL EGG YOLK, SMOKED HADDOCK ROSTI, CURRIED MAYONNAISE
SCALLOP CEVICHE, PROSECCO GRANITA, CELERIAC REMOULADE, AIR DRIED CORAL
GIN AND JUNIPER CURED RAINBOW TROUT, BEETROOT RELISH, WATERCRESS TUILE
OYSTER, GREEN TABASCO PEARLS (AVAILABLE AS A STARTER) BALSAMIC, RED WINE AND SHALLOT PEARLS

CANAPÉS

FROM THE AIR AND THE PERCH

PIGEON CARPACCIO, BLACKBERRY RELISH
PIGEON BREAST KIEV, SWEET PICKLED SHALLOT, ROQUETTE GEL
DUCK RILLETTE, THYME CROUTE, CONFIT ORANGE
PRESSED GUINEA FOWL, PICKLED RED CABBAGE, SOUR DOUGH
GAME BIRD TEA, GRUYERE AND ONION CROUTE

CANAPÉS

FROM THE FIELD AND GAME FROM THE KEEPER

BOAR RILLETTE, THYME CROUTE, PICKLED CORNICHON
VENISON CARPACCIO, PARMESAN AND TRUFFLE CRISP, GUINNESS REDUCTION
BRAISED PIG CHEEKS, PEARL BARLEY AND THYME RISOTTO, RED WINE PICKLED QUAILS EGG
SHIN OF BEEF HASH, HORSERADISH CREAM GEL, CONFIT CHERRY TOMATOES
PRESSED HAM HOCK, PICCALILLI, PURÉE SOUR DOUGH

SWEET CANAPÉS

CHOCOLATE DELICE, CLOTTED ICE CREAM, PISTACHIO BRITTLE
LEMON POSSET, POACHED RHUBARB, CHOCOLATE SOIL
BANANA STICKY TOFFEE PUDDING, VANILLA ICE CREAM, PEANUT TRUFFLE
GRILLED PEACHES, BISCOTTI, PISTACHIO ICE CREAM
POACHED PEAR, CLOTTED CREAM, SHORTBREAD, LIQUER REDUCTION
RUBARB PARFAIT, CUSTARD, ALMOND CRUMB
BAKED CHERRY AND MASCARPONE PIE, ALMOND ICE CREAM