



ANADÉ MENII

UANAPI	
Shortcrust pastry tartlet filled with feta cheese, sun dried tomato & basil (V)	Mozzarella & cherry tomato skewers drizzled with Green pesto (V)
Mini beef burger with BBQ relish & cheese ——	Grilled haloumi & cherry tomato skewers, drizzled with Green pesto (V)
Derbyshire rod caught home smoked trout pate with a crème fraiche, cucumber & dill salsa ——	—— Puff pastry base with sweet chilli king prawn & pea puree
Filo pastry parcel filled with tender venison with mushrooms & Derbyshire stilton <i>(seasonal)</i>	Rye bread topped with marinated herring, sour cream & dill
Derbyshire free range egg with a filling of creamed yolk, beetroot & hummus (V) ——	Toasted croute with a curl of smoked salmon, cream cheese & dill
Smoked mackerel fish cake with a light sweet chili relish ——	Sticky honey & mustard chicken skewers
Cromer crab fish cake with a citrus crème fraiche relish —— Shortcrust pastry cup filled with creamed goats	Toasted croute topped with chicken liver parfait & chutney
cheese & caramelised red onion jam (V) —— Puff pastry base with smoked salmon, cream cheese, dill & cracked pepper	Toasted croute topped with home smoked wood pigeon breast & spiced tomato salsa
Toasted croute with Green pesto, topped with a rosette of Serrano ham, filled with chorizo cream cheese	Battered cod & chips, served in a cone —— Mini wrap of egg, avocado & mature cheddar chees
Mini Yorkshire puddings with a curl of	Pancetta cheese puff pastry plait







