

Sample Canapé Menus

Menu 1

Mini Cumberland sauce and caramelised onion chutney rolls

Individual pressed foccacia breads filled with local delights

Allerdale Goats cheese and onion tart

Menu 2

Smoked Cumbrian cheese and chive scones topped with slow roasted red onion chutney

Mini stone baked foccacia topped with buffalo mozzarella, tomatoes and basil

A great northern en croute filled with haggis, black pudding and Cumberland sausage

Borrowdale smoked trout, served with crème fraiche and horseradish

Home made bread sticks served with a selection of dips

Menu 3

Crostini topped with local air dried ham, pear and local blue cheese

Mini Cumbrian pasties filled with black pudding, lamb and rosemary

Mini jacket potatoes filled with Borrowdale smoked trout and horseradish

Fresh water crayfish cocktails

A kebab of chicken marinated in local honey and mustard

Keldwathie gold bried and grape parcels

Slow roasted cherry tomato and wild garlic pesto crostini

All the above menu's are purely suggestion our team of chefs would be delighted to design you a menu specific to your requirement and time of year