



## CANAPÉ MENU

---

(SAMPLE OPTIONS)

### COLD

Beetroot cured gravadlax, sour cream on rye

Lemon, fennel & mint marinated feta and watermelon skewers

Field mushroom & gremolata crostini

Binham Blue, apple & almond salad on gem leaf

Smoked duck breast, orange, beetroot & hazelnuts on chicory leaf

Jerusalem artichoke crisps, red onion & parsley salad

Home cured salt beef & Peter's Pickle skewers

### WARM

Goat's cheese & caramelised red onion tartlets

Marinated chicken skewers

Salt cod quail's egg

Aldeburgh crab cakes, avocado & lime

Anchovy puff pastry Parmesan twists

Asparagus wrapped in Serrano ham & filo pastry

Wild mushroom & pecorino arancini

T 07970 913312

[peter@peterharrisonchef.co.uk](mailto:peter@peterharrisonchef.co.uk)

[peterharrisonchef.co.uk](http://peterharrisonchef.co.uk)



## BOWL FOOD MENU

---

(SAMPLE OPTIONS)

Kedgeree

Salmon fishcake, lemon butter sauce

Field mushroom, parmesan, rocket risotto

Vegetable tagine

Tuscan vegetable & haricot bean soup

Moroccan lamb tagine, cous cous

Salmon, cod & prawn gratin

Caponata, goats cheese crostini

Home cured salt beef, leeks, mash, mustard crust

Coq-au-vin

Duck cassoulet

Spiced aubergine, chick peas, spinach, yoghurt & mint

Braised ox tail, parsnips, greens

Thai green curry, jasmine rice

Duck confit, butterbeans, roast red onions

Cumin, coriander & yoghurt marinated chicken, tabbouleh

Warm slow roast Rosery Farm pork & chorizo salad

Fillet of sea bream, leeks, saffron potatoes

Stilton, apple & almond salad, pepper dressing

Pheasant, spelt, pomegranate & blood orange

T 07970 913312

[peter@peterharrisonchef.co.uk](mailto:peter@peterharrisonchef.co.uk)

[peterharrisonchef.co.uk](http://peterharrisonchef.co.uk)