

SELECTION OF CHEF'S FESTIVE CANAPÉS



CALLOW HALL SEAFOOD Crab cake, roast scallop, sea trout tartare, octopus carpaccio



SLOE GIN SORBET



DERBYSHIRE GAME Coffee crusted venison, posh duck pasty, pheasant croquette



WILDHIVE GOURMAND Bakewell tart, chocolate marquise, pistachio créme brulée, Eton mess



BRITISH CHEESE BOARD Tunworth, Dovedale Blue, Sage Derby and Rutland Red paired with chutneys, fruit and biscuits

WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.



## SELECTION OF CHEF'S FESTIVE CANAPÉS



FORAGED MUSHROOM CRACKERS Ricotta, roast pumpkin humous



SLOE GIN SORBET



ROASTED BEETROOT AND SAGE GNOCCHI Jerusalem artichoke purée, smoked salsify, parmesan crisp



WILDHIVE GOURMAND Bakewell tart, chocolate marquise, pistachio créme brulée, Eton mess



## BRITISH CHEESE BOARD Choose from our selection of cheeses paired with chutneys, fruit and biscuits

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