

cherry on top menus

seasonal choices



January

griddled scallop on celeriac rosti with lime mayo
caramelised rhubarb tatin with custard cream

February

bruschetta with peppered flat mushroom and
truffled parsnip mash

March

gooey dark chocolate and beetroot cakes
Chilled sweet pea and lobster soup shots

April

morel mushroom, wild garlic and thyme tartlet
Lemon and rosemary flower cream puffs

May

duck pancake with spiced rhubarb jam
sea trout blini with broad bean puree and samphire

June

cherry and almond frangipane tartlets
little welsh lamb and courgette pies with hot
redcurrant jelly

July

grilled chicken and sage splendini
asparagus terrine with goats cheese and red
pepper mousse

August

carrot and ginger soup shot with basil oil
crayfish cocktail spoon

September

mini game pie with fig jam
fresh peach and Champagne jelly shots

October

Mascarpone, walnut and grape tartlet
Seared beef fillet with watercress pesto on croute

November

chocolate and chestnut cream mille-feuille
Ricotta and quince tartlet

December

tea-smoked duck lollipop with spiced pear chutney
Mini turkey muffins with hot cranberry jelly