










T H E **H** Y D E





PREMIUM CANAPÉS

South coast crab bon bon   
garlic aioli


Gin and beetroot cured salmon  
caviar, yuzu and avocado emulsion


Feta cheese 
variation of melons, pitted olives


Truffle and saffron arancini   
curry emulsion


Duck liver pate    
pickled shimejis, burnt orange




Rabbit and chicken roulade   
prune gel, pickled heritage carrots on brioche



Hummus, chick peas 
with fresh parsley

Vine cherry tomato 
basil and shallots

Goat curds and beetroot 
pitted olives

Avocado 
tomato and coriander salsa

Dorset crab, Avocado   
chili and lime on sour dough bread

Smoked salmon  
cream fraiche, caviar and rye bread

4 canapés of your choice £28

6 canapés of your choice £35

