Sample Canapé Menu

BEETROOT AND GIN-CURED SALMON

Delicately cured salmon infused with beetroot and gin essence, elegantly presented atop a cumin and nigella seed cracker bread

STAR ANISE GLAZED ROASTED BABY HERITAGE CARROT

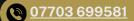
Tender roasted baby heritage carrots glazed with aromatic star anise, sprinkled with a savory chicken crumb for a delightful crunch

CRISPY CHICKEN SKIN WITH RICOTTA AND RED PEPPER CAVIAR

Golden crispy chicken skin adorned with fresh thyme, velvety ricotta cheese, and pearls of red pepper caviar

RAHAM

CHESHIRE



Sample Private Dining Menu

ENGLISH HERITAGE TOMATO BRUSCHETTA

Heirloom English tomatoes layered on toasted ciabatta, topped with creamy buffalo mozzarella and a drizzle of extra virgin olive

oil

CASHEW CHEESE AND ROASTED BEETROOT TARTLET

Miniature tartlets filled with silky cashew cheese, a trio of roasted beetroot varieties, and finished with balsamic caviar pearls

Our canapés are thoughtfully crafted to delight your senses and elevate your dining experience. Expect to experience a harmonious blend of flavors and textures that will captivate your palate and leave a lasting impression.



RAHAM