

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



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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.



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