PREP REBELLION

Cocktail & Canapé Menu

Lobster Motoyaki Brioche Buns
Lightly steamed, tender lobster chunks tucked into mini butter-toasted brioche rolls, generously glazed with a rich, grilled miso hollandaise.

Smoked Salmon Skagen
Nordic-style cured salmon over a crisp potato rösti, topped with fresh dill, pickled beetroot cubes and a sharp horseradish cream.

Chilled Oyster and Wasabi-Cucumber Snow
A fresh native oyster served in its shell on crushed ice, topped with a vibrant green cucumber-wasabi snow and Granny Smith apple gel.

Venison Tataki on Rice Crisps
Paper-thin slices of seared, rare venison loin over a crisp rice cracker, garnished with pickled blackberries, juniper salt and dots of intense wood-sorrel emulsion.

Pig Cheeks & Calvados Caramel Bonbons
Meltingly tender, slow-cooked pig cheek coated in a glossy, savoury apple-brandy glaze.

Smoked Duck and Cherry
Hickory wood smoked duck, crisp buckwheat, vibrant parsley purée, tart cherry gel.

Wild Mushroom Tartlets
Earthy wild mushrooms and aged Gruyère baked in a flaky, buttery pastry shell.

Truffled Celeriac and Hazelnut
Liquid-centred spheres of rich celeriac and winter truffle cream, encased in a crisp panko-hazelnut crust.

Beetroot Tartare & Goat's Curd Cornetto
Miniature, savoury black-charcoal waffle cones filled with a vibrant, finely hand-diced roasted beetroot tartare, topped with a smooth piping of whipped goat's curd.

Smoked Chocolate and Passion Fruit Dome
A sleek, glossy dark chocolate dome that hides a velvety, cold-smoked chocolate mousse and a liquid, tropical passion fruit centre.

Raspberry, Yuzu and Matcha Rocher
A cube of delicate matcha green tea sponge topped with a bright, zesty yuzu cream and a fresh raspberry, all flash-dipped in a crunchy white chocolate and toasted almond shell.

Apple Tatin and Crème Fraîche Cornetto
Shattered-crisp pastry cone filled with a silky, tangy crème fraîche gel, topped with a glass-like sphere of deeply caramelised, compressed Pink Lady apples.

Enquire about your event

A starting point, not a fixed list. Every menu is adapted to your occasion, your guests and the season.

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