



Sandy Park Sample Canape Menu

Chicken liver parfait on toast, pickled red onions & pea shoots (NF, ALCF)
Pea & mint mousse, prosciutto & crispy parmesan crumb (GF, NF, ALCF)
Smoked salmon, cream cheese & dill blini (NF, ALCF)
Confit baby tomato, basil & pine nut dressing (V, VE, DF, GF, ALCF)
Wild mushroom arancini, blue cheese dressing (V, NF, ALCF)
Chicken lollipop with bacon jam (NF, ALCF)
Crispy scampi bonbon, potato puffs, salt & vinegar mayonnaise (NF, ALCF)
Mini Scotch egg & English mustard dressing (DF, NF, ALCF)
Mini vegetable quiche & truffle mayonnaise (V, NF, ALCF)
Lime cured mackerel bruschetta (DF, NF, ALCF)
Smoked duck breast, roast plum chutney & rocket cress (DF, GF, NF, ALCF)
Sticky beef money bag, Korean BBQ sauce (DF, NF, ALCF)
Fishcake, tartare sauce, confit lemon (DF, NF, ALCF)
Yorkshire pudding, slow roast beef & horseradish (NF, ALCF)
Red onion tarte tatin, feta & black olive (V, NF, ALCF)

Or for the sweet tooth ...

Vanilla custard & fruit tart (V, NF, ALCF)
Mini salted caramel chocolate eclair (V, NF, ALCF)
Chocolate feuilletine & hazelnut mousse (V, ALCF)
Lemon meringue pie (V, NF, ALCF)
Chocolate & lime mousse (V, GF, NF, ALCF)
Apple turnover & vanilla cream (V, NF, ALCF)
Cinnamon churros (V, NF, ALCF)
Pimm's jelly & compressed cucumber (V, VE, GF, DF, NF)



Dietary Information

Please inform us in advance of ALL dietary requirements or allergies. Our team will be happy to advise you on the ingredients and allergens present in our dishes.

If you have an allergy, please let us know the severity — for example, whether a nut allergy is triggered by ingestion, contact, or airborne exposure — so we can take appropriate precautions.

While we take every care to minimise cross-contamination, please be aware that all food and drink is prepared in areas where allergens may be present.

Please note: Some menu items may be subject to change due to supplier availability.

Our Food Philosophy

At Sandy Park, we proudly champion local produce and work closely with trusted regional suppliers.

This commitment allows our Head Chef, Craig Beacham, and his talented team to deliver consistently high-quality, freshly prepared food for our valued guests