

# THE TOWER HOTEL

## Canape Menu

£3.50 per canape

3 canapes for £10.50,

6 canapes for £20.00,

9 canapes for £30.00

per guest

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## Hot canapes

Spiced Lamb Kofta, braised grape & mint yogurt (gf)

Chorizo sausage tempura with black cherry and kirsch

Tiger prawns in crispy skin with sweet spicy soy

Thai fish cake with spicy lemon aioli

Mini shepherd's pie

Mini cottage pie

Welsh rabbit (v)

Field mushroom and Emmental quiche (v) (ve)

Mini beef burgers

Vegetable spring rolls served with sweet chilli dip (v)

Roasted Mediterranean vegetable and oregano tarts (v) (ve)

Pressed pork, compressed apple, tonkatsu sauce

Sesame coated chicken yakitori skewers

Tempura vegetables with plum dip (ve)

Spicy king prawn and pepper skewers with guacamole (gf)

Mix vegetable pakora, coriander and mint chutney (ve)

Caster Bridge strip cubs with sea salt and bearnaise (gf)

Lamb samosa with mango chutney

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## Cold canapes

Scallop and cucumber ceviche (gf)

Beetroot Gravadlax on blinis, horse radish, creme fraiche

Cajun rare, seared tuna cracker with a mange salsa (gf)

Wild mushroom bruschetta with shaved parmesan crackers (v)

Parma ham with Charentais melon (gf)

Crab meat in cucumber cups (gf)

Smoked Scottish salmon pinwheel, cream cheese chives (gf)

Hoisin duck rillettes in sesame cups

Medjool dates, goat cheese, crispy garlic (v) (gf)

Truffle spinach frittata with olives and piquillo peppers (v) (gf)

Thai minced chicken mascarpone in black pepper cup

Broccolini and baby vine tomatoes on parmesan cracker (v)

Chicken liver parfait, onion marmalade on toast

Prawn and chive vol-au-vent coriander, lime, and ginger cured salmon

Feta watermelon & cucumber skewers (v) (gf)

Gorgonzola mousse, crispy figs, phyllo cups (v)

Goat cheese mousse, beetroot fluid gel, pesto cups (v)

## FOOD ALLERGIES AND INTOLERANCES

If you suffer from an allergy or food intolerance, please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific items. If you would like to consult it please ask prior to ordering! Please note that our kitchens are not a nut or allergen-free environment.