



CANAPES MENU

Hot canapes

£3 EACH + VAT

- 1 Pork & apple sausage roll with walnut ketchup
- 2 Sticky soy & lime pork belly skewers
- 3 Chicken satay, coriander & pistachio crumb
- 4 Confit duck spring roll with plum suce
- 5 Spicy Korean fried chicken bites
- 6 Beef cheek croquette with truffle mayo
- 7 Wild mushroom arancini with mushroom ketchup (VG)
- 8 Welsh rarebit on toast & onion marmalade (VE)
- 9 Nduja & herb arancini with saffron lemon mayonnaise
- 10 Chicken tikka skewers with mint yoghurt sauce
- 11 Mini lamb koftas with tzatziki
- 12 Mini chorizo & potato frittatas
- 13 Grilled vegetable tarts with balsamic glaze (VG)
- 14 Vegan sausage rolls with chutney (VG)
- 15 Mini falafels with harissa yoghurt dip (VE)
- 16 Spiced cauliflower fritters with coconut & coriander dip (VG)
- 17 Butternut squash & sage risotto balls with tomato chutney (VG)
- 18 Curried cod tart with avocado mousse
- 19 Mini Yorkshire puddings with roasted fillet & horseradish
- 20 Shepherd's pie with cheesy mash
- 22 Mini beef burger with tomato relish
- 23 Salmon fishcake with sweet chilli
- 24 Popcorn cauliflower with curried mayo (VE)
- 25 Mini halloumi burger with onion chutney

VE - Vegetarian VG -Vegan GF - Gluten



CANAPES MENU

Cold Canapés

£3 EACH + VAT

- 1 Teriyaki grilled beef with potato & spring onion
- 2 Ham hock - Served on blinis with mustard mayo
- 3 Chicken liver pate & chutney on brioche
- 4 Lime & basil crab rilette with pickle apple
- 5 Smoked salmon with capers & citrus cream cheese on sourdough
- 6 Tuna & avocado tartare with sesame crackers
- 7 Salmon rilette en croute with dill & lemon
- 8 Crayfish, mango & avocado croustade
- 9 Grilled teriyaki tuna loin & Asian pickled radish
- 10 Mini potato rosti with smoked salmon & crème fraîche
- 11 Smoked salmon blinis with herbed crème fraîche & caviar
- 12 Quail egg, grilled asparagus & caviar (VE)
- 13 Creamed goat's cheese, Parmesan crisp, quince & red vein sorrel (VE)
- 14 Goat's cheese & red onion tarlets (VE)
- 15 Mini caprese skewers with balsamic glaze (VE)
- 16 Avocado & tomato bruschetta (VG)
- 17 Mushroom pate & pickled Asian mushrooms on soda bread (VG)
- 18 Gazpacho shots with croutons & basil oil (VG)
- 19 Grilled asparagus & wild mushrooms with cashew cream (VG) (N)
- 20 Sweet potato & chickpea falafel with tahini dressing (VG)
- 21 Quinoa with roasted pepper & black olive bites & chimichurri (VG)
- 22 Creamed cauliflower with curried raisins & seeded Lavosh (VG)
- 23 Marinated tomato with basil & balsamic pearl bruschetta (VG)



CANAPÉS MENU

Cold Canapés (continued) £3 EACH + VAT

24 Charred corn & avocado mousse on crostini (VG)

25 Pesto & mozzarella arancini (VE)

Premium Canapés £5 EACH + VAT

1 Seared scallops with grapefruit, fennel pollen & saffron aioli

2 Foie gras & black truffle mini tartlets

3 Lobster mac 'n' cheese bites with truffle

4 Truffled wild mushroom & Gruyere cheese tart (VE)

5 Confit duck leg & foie gras with fig chutney

6 Cured beef fillet with pickled shallot and horseradish cream

7 Scallop & avocado ceviche with mango & lime

8 Beef tartare with gentleman's relish on crispy wontons with truffle

Mini dessert canapés £4 EACH + VAT

1 Double chocolate brownie with chocolate ganache

2 White chocolate & Bailey's cheesecake

3 Lemon meringue tart

4 Chocolate & olive oil cake (VG)

5 Profiteroles & chocolate sauce

6 Mini muscovado meringue & berry compote

7 Custard tart

8 Strawberry & mint cheesecake

9 Vanilla & cardamom shortbread with lemon curd

10 Cherry & vanilla cheesecake bites



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Mini dessert Canapes (continued)

£3 EACH + VAT

- 11 Lemon posset & brandy snap biscuit
- 12 Strawberry & mint cheesecake
- 13 Cherry & Almond tart
- 14 Gingerbread & eggnog mousse cups
- 15 Chocolate mousse potts
- 16 Passion fruit & coconut panna cotta
- 17 Matcha & white chocolate truffles
- 18 Mango & coconut rice pudding cups
- 19 Salted caramel & hazelnut chocolate tarts
- 20 Pistachio & raspberry tartlets (N)
- 21 Mini Victoria sponge (VE)
- 22 Mixed fruit & nut flapjack (VG) (N)
- 23 Strawberry mousse, marinated strawberries & oat crumble (VG)
- 24 Earl Grey tea & lemon tartlets
- 25 Espresso & dark chocolate shot glasses
- 26 Cinnamon & apple turnover bites
- 27 Blackberry & elderflower panna cotta
- 28 Pecan & maple syrup tartlets (N)
- 29 Raspberry & rosemary mini pavlovas
- 30 Orange & almond cake bites