



CHURCH
HOUSE

WESTMINSTER

CANAPÉS

Minimum 15 guests
£28.00 for 10 items

These beautifully crafted bites are the perfect accompaniment for your cocktail reception or in conjunction with bowl food events or pre-dinner drinks.

ADD additional canapés

£2.50 per person

HOT

Honey, wholegrain mustard sausages, crispy shallots
Indian spiced lamb, cucumber raita, poppadum
Beef fillet and smoked pancetta wellington
Popcorn chicken, lovage mayonnaise
Prawn kofta, lime and sweet chilli pipette
Deep fried oyster with chunky tartare sauce
Cheddar cheese ploughman fritters (V)
Wild mushroom arancini balls, porcini hollandaise dip (V)
Courgette, mushroom, sweet peppers and Swiss cheese pizza (V)
Hasselback potatoes, goat's cheese and honey (V)
Thai spiced corn fritters (VG)

COLD

Smoked salmon mousse, yuzu macarons
Cured Chalk Farm trout, crème fraîche, home-made yuzu caviar
Scallop carpaccio and truffle vinaigrette
Siracha prawn mayo, puffed rice
Rare beef fillet, roasted shallot mousse, brioche croûte
Wild mushroom and feta choux-buns (V)
Beetroot, whipped goat's cheese, beetroot cone (V)
Brie and caramelised onion tarts (V)
Avocado and chilli purée on puffed rice (VG)
Tomato gazpacho, compressed cucumber, served in shot glass (VG)

Prices are exclusive of VAT. For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team. (V)-vegetarian; (VG)-vegan; (GF)-gluten free.





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SWEETS

Lemon cheesecake tart, meringue topping
Filled choux buns, chocolate base, dried fruit topping
Vanilla crème pâtissière, berry compote
Mixed macarons
Frozen passion fruit sorbet lollipops with a chocolate shell
Mini pavlova
Raspberry bread and butter pudding, apricot gel
Lemon curd tart, vegan meringue (VG)
Mint chocolate dipped strawberries (VG)
Chocolate pumpkin truffle pops (VG)
Fruit skewers (VG)

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