

Canapé Menu

Vegetarian and Vegan Canapés

Parmesan shortbread **V**

With dried tomato paste, bocconcini and rocket pesto

G, M, N,
(76 kcal) per serving

Cauliflower and Gorgonzola Panna Cotta **V**

With red pepper and savoury granola

M, N,
(88 kcal) per serving

Flat bread Crisps **V**

With whipped English goats' cheese, pickled baby vegetables, smashed hazelnut crumbs

G, M, N
(74 kcal) per serving

Black rice Sushi rolls **VG**

Pickled carrots, red pepper and cucumber with soya dip

S
(48 kcal) per serving

Watermelon with vegan feta **VG**

Spring onion salad with toasted quinoa and lemon dressing

(38 kcal) per serving

Vegetarian and Vegan Canapés cont.

Corn taco **V**

Served with avocado cream and spiced dried corn salsa

(76 kcal) per serving

Turmeric blini **VG**

With beetroot hummus and sumac roasted cauliflower

G
(29 kcal) per serving

Crispy Pancake **V**

Roasted summer mushrooms and thyme cream

G, M, E, N, S, SS
(52 kcal) per serving

Puffed rice Cracker **V**

With smoked Roasted summer mushrooms and thyme cream

G, M, E, N, S, MU
(69 kcal) per serving

Meat Canapés

Chicken liver parfait

Shallot marmalade, toasted brioche

G, SU, D, E, SS, N, S
(89 kcal) per serving

Maple glazed chipolatas

Grain mustard dip

G, SU, D, E, SS, N, S, MU
(94 kcal) per serving

Salmon fishcake

Cucumber pickle

G, SU, D, E, SS, N, F, CR, MO, S
(83 kcal) per serving

Puffed rice Cracker

With smoked salmon cream, dill mousse and trout caviar

G, SE, D, E, SS, N, F, CR, MO, S
(91 kcal) per serving

Sustainable Canapés

Potato Brava with Banana skin **V**

(20 kcal) per serving

Brioche **V**

Baked with vegetable skins and pumpkin skin flour, finished with cheese and balsamic Caviar

G, E, M
(78 kcal) per serving

Potato Skin Bread **V**

With parmesan mousse and truffle

G, M
(79 kcal) per serving

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites