

CANAPES

£3.00 PER CANAPE

Minimum order of 20 per canape.



COLD

Beef carpaccio, parmesan crisp, truffle mayo (GF)

Quail's egg, creamed Nduja, sourdough crostini, sweet pepper mayo

Lemongrass & coconut chicken croustade, mango salsa, lime

Smoked salmon, dill, creme fraiche, caviar, blini

Spicy tuna tataki, togarashi peppers, soy glaze (GF)

Goat's cheese, parmesan shortbread, red onion confit (V)

Beetroot Hummus, vegan cheese and crispy chickpea shallot cup (VG)

Smoked tofu, chilli, maple & ginger glaze (VG) (GF)

Asparagus, pecorino, spring onion tartlet (V)

HOT

Requires a chef and kitchen facilities onsite.

Miniature Yorkshire pudding, seared beef, caramelised red onion, horseradish

Korean glazed pork belly skewer, crispy onions

Crispy seabass, mango chilli salsa, chervil mayo, crispy wonton

Seared scallop, minted broadbean (GF) *served on a spoon*

Tempura prawns, baby gem, wasabi mayo, croustade

Buttermilk fried goat's cheese, lavender honey, cracked black pepper (V) (GF)

Stilton, leeks & caramelised grapes tartlet (V)

Roasted spiced cauliflower, coconut & coriander chutney, sourdough crostini (VG)

SWEET

Lime, Italian meringue, green tea shell

Raspberry mousse dark chocolate cups (VG) (GF)

Assorted macarons

Burnt lemon tart

Sticky orange cake (VG) (GF)