



CANAPES

Entertain and celebrate with bite size creations that use ingredients at their seasonal best

Minimum of 30 guests

6 canapes
£20.00
per person

8 canapes
£25.00
per person

12 canapes
£30.50
per person

Additional
£2.75
per person

COLD

Chicken Caesar, smoked paprika, pumpkin ciabatta

Ham hock terrine, gherkin relish, sour dough crisp

Duck, radish, spring onion, cucumber pancake, plum dip

Smoked salmon, crispy caper, lemon mayonnaise

Whipped Black sticks blue, red onion, rye toast (v)

Bruschetta, avocado, tomato, mozzarella, basil oil (v)

Smoked aubergine, toasted pecan, blini (ve)

Smoked halibut pumpernickel with chilli and avocado

Grilled lemon, garlic chicken with mango and red pesto

HOT

Yorkshire pudding, rare roast beef, watercress, horseradish gel

Lime pepper chicken tempura, chilli mayonnaise

Duck arancini, spiced plum gel

Lamb kofta, lime, mint yoghurt

Crab cake, garlic aioli

Chilli Tiger prawn, red pepper, garlic coriander glaze

Welsh rarebit, mustard gel (v)

Scallop and chorizo lollipop

Aubergine, chickpea pakora, beetroot hummus (ve)

PUDDINGS

Dark chocolate and orange truffle (v)

Chigwell Valley seasonal fruit Pavlova (v)

Passion fruit mini cone (v)

Vanilla brulee and Kentish strawberry tart (v)

Lavender and rhubarb cheesecake (v)

🌱 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.