

# 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

Seared beef parmigiano  
Ham hock and piccalilli  
Duck egg mousse, Iberico chorizo  
Scorched Loch Duart salmon, teriyaki glaze, truffle mayonnaise  
Truffle donuts (v)  
Cured salmon, avocado, coriander seed, Aleppo pepper 🌿  
Artichoke, roast pepper, broad bean crostini (v) 🌿  
Aubergine ripieni (ve) 🌿  
Buffalo mozzarella, tomato fondue, rosemary picada (v)  
Foie gras and white chocolate truffle  
Smoked mackerel, plum sauce  
Courgette pakora, curry spice yogurt (ve)

## HOT

Chargrilled British wagyu beef skewers  
Chicken 'pie'  
Indian skewer (Bombay potato, tandoori aubergine) (ve)  
Yakitori chicken, hibachi style  
Boudin noir tartine, apple, roscoff onion  
Lamb shawarma, tandoori masala  
Iberico ham and manchego croquettes  
XO king prawn, crispy seaweed  
Grilled asparagus tips, white truffle and porcini dip (ve)  
Beaufort cheese gorgere (v)

## PUDDINGS

Chocolate rocks  
Cointreau pate de fruit (ve)  
Black forest cornetto (v)  
Raspberry and salted caramel cube (v)  
Choc ice (frozen)  
Chocolate and orange truffle

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

All prices are exclusive of VAT at prevailing rate