

CANAPES

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

Minimum of 30 guests

SMALL AND DELICATE
WITH BIG FLAVOURS

6 canapes
£22.00
per person

8 canapes
£28.00
per person

12 canapes
£32.50
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