



CANAPES

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

Minimum of 30 guests

6 canapés
£22.00
per person

8 canapés
£28.00
per person

12 canapés
£32.50
per person

Additional
£2.75
per person

COLD

Seared beef tataki

Tomato macaroon, Sussex Slipcote cheese, chervil (v)

Scorched Loch Duart salmon, teriyaki glaze, truffle mayonnaise

Foie gras and hazelnut donut

King prawn, tobiko cucumber roll

Teeter goat's cheese, mint and broad bean pesto (v)

Artichoke (ve)

Lobster and fennel scone

Porcini mushroom clafoutis (v)

Duck egg mousse, Royal Oscietra caviar, vol au vent

Prawn and lobster cornetto

San Marzano tomato, crab, fennel

Truffle gourgeres, Roscoff onion chutney

Vegetable pakora, curry spice yoghurt (ve)

Indian Bombay skewer (ve)

HOT

Beef ribeye skewers 'teriyaki'

Chicken tarragon 'pie'

Hibachi style grilled chicken

Charred salmon and cucumber, dill, fennel pollen

Chicken tikka naan

Montgomery Cheddar croquettes

XO king prawn, crispy seaweed

Ratatouille tartlet (v)

DESSERT CANAPE

Jasmine doughnut

Cointreau pâté de fruit (ve)

Black forest cornetto (v)

Raspberry and salted caramel cube (v)

Choc ice (frozen) (v)

Chocolate and orange truffle (v)

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

All prices are exclusive of VAT at prevailing rate