



# CATERING MENU

# CANAPE MENU



# CANAPES

£3 PER CANAPE

## HOT CANAPES

Pork & apple sausage roll with walnut ketchup

Sticky soy & lime pork belly skewers

Chicken satay, coriander & pistachio crumb

Confit duck sausage roll, plum sauce

Spicy Korean fried chicken bites

Wild mushroom arancini, mushroom ketchup (VG)

Nduja & herb arancini, saffron lemon mayonnaise

Chicken tikka skewers with mint yoghurt sauce

Mini lamb koftas with tzatziki

Mini chorizo and potato frittatas

Mini crab cakes with lime mayo

Grilled vegetable tarts with balsamic glaze (VG)

Vegan meatballs with tomato and basil sauce (VG)

Vegan sausage rolls with chutney (VG)

Mini falafel with harissa yogurt dip (VG)

Spiced cauliflower fritters, coconut and coriander dip (VG)

Butternut squash and sage risotto balls, tomato chutney (VG)



# CANAPES

## COLD CANAPES

- Teriyaki grilled beef, sweet potato & spring onion
- Ham hock terrine with pickled carrot & piccalilli
- Chicken liver pate & chutney on brioche
- Lime & basil Crab rilette, pickled apple
- Smoked salmon, capers, citrus cream cheese on sourdough
- Tuna and avocado tartare with sesame crackers
- Salmon rilette en croute, dill & lemon
- Crayfish, mango & avocado croustade
- Seabass ceviche, lime, mango & coriander
- Grilled teriyaki tuna loin & Asian pickled radish
- Mini potato rosti with smoked salmon and crème fraiche
- Smoked salmon blinis, herbed crème fraiche, caviar
- Quail egg, grilled asparagus & caviar
- Creamed goats' cheese, Parmesan crisp, quince & red vein sorrel
- Goats cheese and beetroot jam tartlets
- Mini Caprese skewers with balsamic glaze
- Beetroot and feta skewers with honey mustard dressing
- Watermelon and feta skewers, mint dressing
- Avocado and tomato bruschetta (VG)
- Mushroom pate & pickled Asian mushrooms on soda bread (VG)
- Gazpacho shots with croutons and basil oil (VG)
- Grilled asparagus and wild mushrooms, cashew cream (VG)



# CANAPÉS

(continued)

## COLD CANAPES

Sweet potato and chickpea falafel, tahini dressing (VG)

Quinoa, roasted pepper and black olive bites, chimichurri (VG)

Creamed Cauliflower, curried raisins & seeded Lavosh ( VG)

Beetroot and horseradish tartlets (VG)

Marinated tomato, basil & balsamic pearl bruschetta (VG)

Roasted cauliflower and pickled walnut vol au vents (VG)

Artichoke, sun-dried tomato and olive tapenade crostini (VG)

## PREMIUM CANAPES - £4.50 EACH

Seared scallops, grapefruit, fennel pollen, saffron aioli

Foie gras and black truffle mini tartlets

Lobster mac and cheese bites with truffle

Grilled quail with cherry reduction on rosemary skewer

Truffled wild mushroom and Gruyere cheese tart

Confit duck leg and foie gras terrine with fig chutney

Grilled octopus' skewers with lemon and parsley

Cured beef fillet, pickled shallots, horseradish cream

Scallop and avocado ceviche with mango and lime

Beef tartare, gentlemen's relish on crispy wontons with truffle



# MINI DESSERTS

## DESSERT CANAPES

Double chocolate brownie & chocolate ganache

White chocolate and baileys cheesecake

Lemon meringue tart

Chocolate & Olive Oil cake (VE)

Profiteroles & Chocolate sauce

Mini Muscovado Meringue & Berry Compote

Custard tart

Strawberry and mint cheesecake

Cherry & Almond tart

Lemon posset & brandy snap biscuit

Chocolate Mousse pots

Passion fruit and coconut panna cotta

Matcha and white chocolate truffles

Mango and coconut rice pudding cups

Salted caramel and hazelnut chocolate tarts

Pistachio and raspberry tartlets

Mini Victoria sponge (VG)

Mixed fruit and nut flapjack (VG)

Strawberry mousse, marinated strawberries & oat crumble (VG)



# MINI DESSERTS

(continued)

## MINI DESSERTS

Vanilla and cardamom shortbread with lemon curd

Cherry and vanilla cheesecake bites

Rosewater and pistachio meringue nests

Gingerbread and eggnog mousse cups

Blackberry and elderflower panna cotta

Raspberry and rosemary mini pavlovas

Orange and almond cake bites

Pecan and maple syrup tartlets

Earl Grey tea and lemon tartlets

Espresso and dark chocolate shot glasses

Cinnamon and apple turnover bites