



Autumn Winter Canapé Menu

Our canapés are best enjoyed as a menu, choose:

4 canapés	£10.60	11 canapés	£24.50
7 canapés	£16.80	Individually	£ 2.80

Your menu will include 1 of each canapé choice per guest. A 20 person minimum is required for canapé orders. We can deliver on our own serving plates or disposables. Our menus are flexible and can be adapted to suit your guests' dietary requirements. We would be happy to provide staffing, tableware & equipment, ask us for a quote.

Allergens

G gluten • M milk • E egg • C crustaceans • N nuts • F fish • Su sulphites • Se sesame
 Mu mustard • Lu lupins • S soybeans • Ce celery • P peanuts • Mo molluscs • V vegetarian • Vg vegan

The above symbols are used to denote that a dish contains the allergen as an ingredient. It is not possible to guarantee that our busy kitchens are completely free of allergens. There is a small risk of cross-contamination of products that are deep-fried. Fish dishes may contain bones.

Fish & Seafood

- Smoked salmon & cucumber black blini **F.M.E.G**
- Crab, lime & ginger fishcake* **C.G.E**
- Smoked mackerel, pickled beetroot, avocado mousse crostini **G.F**
- Baked crab & custard tart* **M.C.E**
- Crayfish with saffron mayonnaise on chicory **C.E.Mu**
- Sesame prawn, avocado & ginger mayonnaise **Se.C.G M.E**
- Ginger, lemon cured salmon on beetroot blini **F.G.E.M**

Sweets

- Rum & raisin chocolate cup **M.G.E.N**
- Baileys & orange chocolate cup **G.M.E**
- Pecan & treacle tart **G.M.E**
- Cinnamon & apple cupcakes **G.M.E**
- Champagne & Raspberry Macarons **M.N**

* These canapés are lovely cold but can also be oven heated before serving if you have facilities available

Meat

- Parma ham & goat's cheese roll with baby shoots **M.Su**
- Confit duck rilette, onion chutney on toasted brioche **G.E**
- Mini bacon, brie & cranberry tartlet * **G.M.E**
- Roast beef & horseradish Yorkshire pudding **M.G.E**
- Slow roast pork belly with orange & star anise *
- Prunes with pancetta & thyme *
- Chicken with apricot & sage skewers **Su**

Vegetarian & Vegan

- Camembert, cranberry, nasturtium & chutney **V.M.G.E**
- Garlic stuffed chestnut mushrooms * **Vg.G**
- Mini smoked cheddar & cranberry tartlets * **V.G.M.E**
- Spiced pumpkin arancini * **Vg.G**
- Goat's cheese & pumpkin on ginger croute * **V.G.M.E**
- Blue cheese, candied chestnut redcurrant tart * **V.G.M.E**
- Truffled quail egg & celeriac filo basket **V.E.G.Ce**
- Roast beetroot, chilli & almond brittle filo cup **Vg.G.N**



Spring Summer Canapé Menu

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Meat

- Roast duck, pomegranate & mint yoghurt spiced blini **G.M.E**
- Spiced lamb & papaya salsa crostini **G**
- Seared beef, parmesan & artichoke crostini **G.M**
- Parmesan chicken with basil mayonnaise * **G.M.E**
- Milano salami & almond stuffed olive **N.Su**
- Baby asparagus & smoked ham tartlets * **G.M.E**
- Cantaloupe melon, cured ham & fresh mint **Su**
- Baby mozzarella & basil wrapped in parma ham **M**

Vegetarian & Vegan

- Potato tortilla, slow roast thyme tomato & aioli **M.E.Mu**
- Basil marinated mozzarella, tomato & olive skewer **M**
- Avocado & sour cream sweetcorn chilli pancake **G.M.E**
- Crispy pitta with feta, watermelon & harissa **G.M**
- Feta, basil & tomato tartlets * **G.M.E.Lu**
- Pea & mint arancini * **G.Vg**
- Sun blush tomato, spring onion, pine-nut filo baskets **G.N.Vg**

Fish & Seafood

- Smoked salmon, crème fraîche & dill black blini **G.M.E.F.Mo**
- Citrus pepper cured salmon, crème fraîche seeded bread **G.M.F**
- Bloody Mary prawn cocktail filo cup **G.E.C.F.Mu**
- Quail egg & anchovy with chive butter on rye **G.M.E.F**
- Smoked trout, pickled cucumber, cream cheese herb scone
G.M.F
- Crispy crab cakes with lemon chive mayo * **G.M.E.C.Mu**
- Sesame prawn with avocado & ginger mayo * **G.M.E.C.Se.Mu**

Sweets

- Tiramisu chocolate cup **G.M.E**
- Chocolate dipped strawberries **M**
- Citrus & verbena tart **G.M.E**
- Macarons selection of flavours available **M.E.N**

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