

SIGNATURE CANAPES

Bite size, chef made and full of flavour served at room temperature



Baby brioche roll with crab rillet, potted shrimp and cucumber

Seafood

Filo cup filled with cucumber salsa, creme fraiche, lemon, dill, smoked salmon and prawns £3

Smoked mackerel pate on cucumber wedge with horseradish £2

Smoked salmon puree in cucumber ribbon with salmon pearls £3.25

Baby brioche roll with crab rillet, potted shrimp and cucumber £4.50

Dairy and vegetables

Cornet with whipped goats cheese, sweet tomato and roasted garlic £2

Filo cup filled with crushed petit pois, feta and pea tendrils £2

Grilled courgette with mozzarella pearl and basil pesto £2

Crostini with avocado puree, soft boiled quails egg, pickled shallot and pea tendrils £2.50

Parmesan shortbread with butternut squash puree, pecorino and fried sage £2

Roasted pear and blue cheese with walnuts on rye bread £3

Water melon feta and mint stick £2

Gruyere cheddar and caramelised pineapple on a stick £2.50

Poultry

Chicken liver parfait toast with red onion puree and cornichon £2

Sweet potato scone with roquefort, fig relish and duck breast £3.50

Chicken tikka chicken scotch egg with curried mayo and cucumber, mint and shallot salsa £2.50

Tarragon chicken terrine with lemon gel and cornflowers £3

Red meat

Ham hock terrine with mustard pickle and parsley £3

Mini soda bread topped with pastrami, pickled cucumber and mustard mayo £2.50

Black pudding and pork belly sausage roll topped with smokey tomato relish £2

Smoked pressed ox-cheek and beetroot puree topped with horseradish creme fraiche and crunchy pickled shallots £3.50

SOMETHING SWEET £2

Golden Chocolate posset shot with honeycomb +£1

Lemon posset shot with blueberry compote

Raspberry ripple basir

Rosewater and pistachio meringue



Lemon meringue profiterole

Chocolate ganache tartlet topped with raspberry ripple cream

Chocolate coated strawberries with popping candy

Lemon meringue tartlet +£1

Raspberry meringue tartlet+£1

Mini cornet with chocolate ganache, strawberry compote and vanilla mascarpone +£1

Chocolate and hazelnut brownie with chocolate ganache and toasted crushed nuts

Caramel Goldie with salted caramel and honeycomb +£1

Banoffee profiterole finished with caramel glaze and crushed biscuit

Lemon meringue profiterole

Espresso mousse shot finished with coffee Chantilly and grated dark chocolate

Apple tart tatin with cinnamon mascarpone