



HOT CANAPÉS

A SELECTION OF HOT AND COLD FINGER FOODS WITH SMALL PLATES AND BOWL-FOOD

OUR HOT CANAPÉS ARE FRESHLY PREPARED AND SERVED WARM, OFFERING BOLD FLAVOURS AND COMFORTING CLASSICS IN PERFECTLY SIZED BITES. DESIGNED FOR WEDDINGS, CELEBRATIONS AND DRINKS RECEPTIONS, THEY'RE IDEAL FOR MINGLING AND INFORMAL GATHERINGS WHERE FOOD IS ENJOYED LITTLE AND OFTEN. THOUGHTFUL, WELL-EXECUTED CANAPÉS THAT ARE GENEROUS, SATISFYING AND FULL OF FLAVOUR.

Freshly prepared and full of flavour, our canapés are designed for effortless enjoyment.

We recommend **five canapés (£12 per person)** for a pre-main course buffet, **eight canapés (£18 per person)** for a drinks reception or party, with the option to add **one sweet canapé (£2 per person)** to enjoy with coffee — or choose as many as you'd like to suit your event.

Choose your favourites and get in touch for a quote.

POPSICLE

N'DUJA, MUSHROOM AND SHALLOT CRISPY POLENTA POP WITH WHIPPED RICOTTA AND CHIVES

OX-CHEEK, TARRAGON, RED WINE AND ROAST GARLIC WITH CRISPY ONION CRUMB AND SMOKED ONION KETCHUP

SPICY PORK BELLY SWEET POTATO WITH APPLE AND PISTACHIO SALSA

HABANERO HALLOUMI HONEY POP WITH SESAME SEEDS

LOW N SLOW BOSTON BUTT WITH PANKO COATING AND SPICED APPLE PUREE

TEMPURA COD POP WITH YUZU KOSHO MAYO DIP

BUTTERMILK CHICKEN THIGH POP WITH CRUNCHY SOUTHERN FRIED CORNFLAKE COATING

BABY SLIDER

LOW N SLOW PULLED PORK WITH APPLE, MUSTARD AND FENNEL SLAW

SOUTHERN FRIED CHICKEN MAYO WITH ICEBERG LETTUCE

SMOKED APPLEWOOD AND STOUT N ONIONS MARMALADE BEEF MINI SLIDER

CLASSIC CHEESEBURGER WITH MONTEREY JACK, DILL PICKLE, MUSTARD AND TOMATO KETCHUP

LAMB BURGER WITH CAESAR SALAD

PORTOBELLO MUSHROOM WITH SMOKED APPLEWOOD CHEDDAR,
CHARRED SPRING ONION AND CONFIT GARLIC AIOLI
BEETROOT FONDANT AND GOATS CHEESE SLIDER WITH BALSAMIC ONIONS
AND ROCKET

CROQUETTE

OX-CHEEK, CARROT AND MADIERA JUS

CHORIZO AND MANCHEGO WITH SMOKEY TOMATO SAUCE

PORK AND BEEF RAGU ARANCINI WITH TOMATO SAUCE AND PARMESAN

SMOKED HADDOCK AND PEAS ARANCINI WITH PARMESAN MORNAY



RANDOMS

SMOKED CHICKEN WING FILLED WITH BLACK OLIVE AND 'NDUJA TOPPED
WITH BASIL AIOLI, CRISPY ONIONS AND LITTLE BASIL LEAVES
FILO CUP WITH CARROT, ORANGE AND CUMIN PUREE WITH HARRISA PRAWN

TIDGY YORKSHIRE PUD WITH SILKY MASH POTATO, CUMBERLAND SAUSAGE
AND RED ONION GRAVY

TIDGY PUD STUFFED WITH SMOKED CAULIFLOWER CHEESE AND CRISPY
ONION

MINI CHICKEN SKEWER WITH RUSTIC PESTO AND BASIL MAYO AND BABY
BASIL LEAVES

LOW N SLOW SPICED PORK BELLY WITH SWEET POTATO PUREE AND APPLE
SALSA

