



COLD CANAPÉS

OUR SIGNATURE CANAPÉS ARE CAREFULLY CURATED TO SHOWCASE BOLD FLAVOURS, REFINED CLASSICS AND BEAUTIFULLY BALANCED BITES. DESIGNED FOR WEDDINGS, CELEBRATIONS AND CORPORATE EVENTS, THEY'RE PREPARED WITH CARE AND SERVED FOR RELAXED, ELEGANT ENJOYMENT.

We recommend **3 to 4 canapés £9** for a pre-dinner / wedding breakfast reception, **6 to 7 canapés £16** for a drinks reception, with the option to add sweet canapés **£2 each** to enjoy with coffee — or choose as many as you'd like for a party-style menu.
Get in touch for a quote.

SEAFOOD

FILO CUP SALMON TARTARE WITH CUCUMBER AND TROUT CAVIAR

SMOKED MACKEREL PATE ON CUCUMBER WITH HORSERADISH AND
BEETROOT

SMOKED SALMON PATE IN CUCUMBER RIBBON WITH TROUT CAVIAR

SEARED TUNA LOIN PICK WITH POTATO AND KALAMATA OLIVE

BLINIS WITH SMOKED SALMON, DILL AND CAVIAR

BABY BRIOCHE CRAB RILLETTE WITH CRAYFISH

DAIRY & VEGETABLES

CRISP CORNET WITH WHIPPED GOATS CHEESE, SWEET TOMATO AND BASIL

FILO CUP FILLED WITH CRUSHED PEAS, FETA AND MINT

GRILLED COURGETTE, MOZZARELLA PEARLS AND BASIL PESTO

CROSTINI WITH AVOCADO PUREE, CHILLI AND SWEET TOMATO

PARMESAN SHORTBREAD WITH BUTTERNUT SQUASH PUREE, FRIED SAGE
AND PECORINO

ROAST PEAR AND BLUE CHEESE WITH WALNUTS ON RYE SOUR DOUGH

CARAMELISED PINEAPPLE AND GRUYERE CHEDDAR PICK

KIDDERTON ASH GOATS CHEESE ON CHARCOAL CRISP-BREAD WITH FRIED
SAGE AND HONEY

POULTRY

CHICKEN LIVER PARFAIT PROFITEROLE WITH SWEET ONION PUREE

SWEET POTATO SCONE WITH ROQUEFORT, FIG AND DUCK BREAST

CHICKEN TIKKA SCOTCH QUAILS EGG HALF WITH CURRIED MAYO AND CUCUMBER

CHUNKY PESTO CHICKEN PICK WITH ROASTED GARLIC AIOLI & MICRO BASIL

TARRAGON CHICKEN GEM HEART WITH PICKLED CUCUMBER

CORONATION CHICKEN AND MANGO BRIOCHE ROLL WITH TOASTED ALMOND



GRUYERE AND PINEAPPLE | STUFFED POTATO | BACON WRAPPED ASPARAGUS

RED MEAT

HAM HOCK TERRINE WITH MUSTARD PICKLE AND PARSLEY

MINI SODA BREAD WITH PASTRAMI, PICKLED CUCUMBER AND MUSTARD MAYO

BLACK PUDDING AND PORK BELLY MINI SAUSAGE ROLL WITH GRAIN MUSTARD

BRIOCHE TOAST WITH RARE BEEF FILLET CONFIT GARLIC AIOLI PARMESAN AND
ROCKET

BEEF BRISKET BRIOCHE ROLL WITH STOUT N ONIONS MARMALADE

SOMETHING SWEET

BLACK FOREST BROWNIE WITH CHERRY MASCARPONE

FUDGE GOLDIE WITH SALTED CARAMEL

CARAMEL CHOCOLATE POSSET WITH HONEYCOMB (+£1.00)
SALTED PISTACHIO BLONDIE (+£1.00)

LEMON MERINGUE PROFITEROLE

LITTLE LEMON POSSET SHOT WITH BLUEBERRY COMPOTE