

## SPRING/ SUMMER CANAPÉ MENU

(MINIMUM 20)

### Cold

Ham hock terrine and brioche toast with Piccalilli  
Sesame crusted tuna loin with soy caviar and wasabi mayo  
Smoked salmon blini with caviar, avocado puree, and gold leaf  
Smoked Baba Ganoush with vegan feta, pomegranate,  
toasted pine nuts and seeded cracker (pb)  
Asian rice paper rolls with Ponzu gel and purple shiso (pb)  
Roasted carrot hummus on a flatbread with toasted chickpeas, and coriander Mayo (pb)  
Goats cheese mousse with a beetroot cup and beetroot jam (v)  
Cheese & pickle choux bun filled with Parmesan custard topped with a Branston pickle gel (v)  
Watermelon cup with hoisin confit duck with mint and spring onion  
Chicken tacos with mini Margaritas  
Scallop ceviche with elderflower vinegar and strawberry salsa with baby basil  
Lobster brioche rolls with a bloody Mary crème fraiche  
Seaweed buttermilk scone with salt and vinegar butter and crab salad  
Tomato Gazpacho shots with cheese straw stirrer (v)

### Hot

Steak and chips with mushroom ketchup and confit cherry tomato  
Tikka jackfruit mini poppadum with mango chutney gel and coconut yoghurt (v)  
Pea and mint falafel with a sesame crust and spiced orange vegan mayo (pb)  
Hasselback potato with salsa verde (pb)  
Wild mushroom Arancini with truffle aioli (v)  
Seasonal risotto cone (v)  
Quails egg Florentine, Royal or Benedict,  
(Brioche toast, ham, smoked salmon or wilted spinach, fried quails egg and Hollandaise)  
Paella Arancini with saffron aioli  
Ham hock croquettes with pork scratching crumb, pickled apple gel and black pudding  
Pork belly with peanut and lime dressing and pineapple jam  
Pan seared scallop with corn 3 ways (charred, popcorn, puree)  
Kataifi king prawn with Ponzu mayo  
Mini crab cake with brown crab mayo and charred spring onion  
Beer battered Monkfish with chilli caramel and lime pineapple  
Warm grilled asparagus tips with preserved lemon puree and hot truffle cream (v)

*6 for £19.95 pp or 9 for £29.95 pp*

V - Vegetarian PB -Plant based

All prices are subject to VAT

For any dietary requirements or allergen information, please inform us in advance of your event

FOR FURTHER INFORMATION PLEASE CONTACT US AT