

ALL MENU  
ITEMS CAN BE  
PACKAGED SUITABLE  
FOR SOCIAL  
DISTANCING

Canapé deliveries are only made from 14:00  
Canapes are supplied on reusable platters that we will collect after your event.

**Please do not throw these away!**

This menu will be served from 1st February to 31st May 2021

Allergen information is available on our website and is supplied with your order  
Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts  
Items marked with (h) are delivered cold but can be served hot with chef on site

Full Ts & Cs on our website



# Canapés

Classic combinations meet innovative ingredients for the perfect bite-sized canapés



Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus.

## CANAPÉ SET MENU

one of each canapé per person (min 25)

- £16.00 each per person -

### SAFFRON

- Crisp Cheese Risotto Arancini (h, v)
- Slow Roast Tomato, Basil & Mascarpone (v, g)
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)
- English Fillet (h) (d)
- Smoked Lamb with Artichoke Puree
- Jerk Chicken & Orange Skewer (d)
- Chalk Stream Farm Trout Gravavlax Crostini
- Hot Roast Salmon Sour Bread

### HONEYSUCKLE

- Goats Cheese & Cashew Crostini (v, n)
- Tomato Bruschetta (v)
- Bella Lodi Shortbread with Basil Pesto (v)
- Feta & Honey Crostini (v)
- Preserved Lemon & Broad Bean (vegan, g, d)
- Soya & Honey Beef (d)
- Home Cured Citrus Salmon
- Salmon Teriyaki (h) (d)

### LAVENDER

- Fig & Stilton on Oatcake (v)
- Feta & Honey Crostini (v)
- Pea & Mint Crostini (vegan, d)
- Broccoli Picante (h) (vegan, g, d)
- Teriyaki Beef (h) (d)
- Thai Chicken Salad Wonton Cup (d)
- Chalk Stream Farm Trout Gravavlax Crostini
- Salmon Teriyaki (h) (d)

## VEGAN

- Pea & Mint Crostini (vegan, d)** £1.85  
*poached pea and mint on crisp sour dough crostini*
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)** £1.90  
*pan fried peppers & homemade houmous on blackened courgette*
- Broccoli Picante (h) (vegan, g, d)** £1.80  
*crisp broccoli florets with chilli & garlic*
- Preserved Lemon & Broad Bean (vegan, g, d)** £1.85  
*on rye crostini dressed with herb oil*

## VEGETARIAN

- Fig & Stilton on Oatcake (v)** £1.95  
*fig puree & Colston Basset on homemade oatcake*
- Goats Cheese & Cashew Crostini (v, n)** £1.95  
*lemon marinated goats cheese with toasted cashews*
- Pumpkin Croquette (v, d)** £1.85  
*seasonal squash with a crisp breadcrumb coating*
- Tomato Bruschetta (v)** £1.82  
*slow roasted tomato with basil and balsamic on bruschetta*
- Bella Lodi Shortbread with Basil Pesto (v)** £1.85  
*homemade cheese shortbreads with pesto & oven dried cherry tomato*
- Feta & Honey Crostini (v)** £1.90  
*with fresh thyme and a light garlic oil*
- Slow Roast Tomato, Basil & Marscapone (v, g)** £1.92  
*with grated bella lodi and lemon zest*

## FISH

- Home Cured Citrus Salmon** £1.98  
*on a rye crostini*
- Chalk Stream Farm Trout Gravavlax Crostini** £1.98  
*with cream cheese & dill*
- Salmon Teriyaki (h) (d)** £2.10  
*Scottish salmon fillet flash fried in teriyaki on skewers*
- Hot Roast Salmon Sour Bread** £1.99  
*Hebridean salmon with ricotta and lime on sour bread*

## MEAT

- Soya & Honey Beef (d)** £2.05  
*flash grilled filet on a skewer with edamame bean or chilli*
- Crisp Ham & Pickled English Grolle** £1.95  
*parma ham crisp & pickled English Grolle on crisp puff pastry*
- Teriyaki Beef (h) (d)** £1.98  
*fillet of beef flash fried in teriyaki with spring onion*
- Duck Pancake & Hoisin (d, n)** £1.98  
*with courgette, red pepper, carrot & coriander*
- English Fillet (h) (d)** £2.10  
*Aberdeen Angus beef flash fried with Coleman's*
- Prosciutto & Pear (g, d)** £2.05  
*fresh pear & rocket rolled in prosciutto*
- Jerk Chicken & Orange Skewer (d)** £1.95  
*juicy orange works well with Jamaican spiced chicken*

## SWEET

- Berry Mousse in Chocolate Cup (v, g)** £1.90  
*elegant dark chocolate with sharp season's berry mousse*
- Lemon Meringue Tartlet (v)** £1.98  
*peaked meringue with homemade lemon curd in a pastry crown*
- Salted Caramel & Almond Truffle (v, n)** £1.90  
*an indulgent treat*
- Sheba Chocolate Tartlet (v, n)** £1.90  
*seasonal fruits with creme patissiere in sweet pastry*
- Fruit Kebab (vegan, g, d)** £1.80  
*dainty colourful fruits*

## NIBBLES (no minimum)

- Crudités (vegan, g, d)** £2.20  
*cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous*
- Cheese Straws - 2 per portion (v)** £2.70  
*with Coleman's & Bella Lodi*
- Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)** £5.25  
*walnut, cashew, hazelnut and peanut*
- Mini Bowl - Olive Mix 170g (vegan, g, d)** £3.70  
*green, black, capers and sun dried tomato in olive oil*
- Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)** £1.50
- Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)** £1.95