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 18th October 2021 to 31st January 2022 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

Pumpkin Croquette (v, d) Slow Roast Tomato, Basil & Mascarpone (v, g) Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) Duck Pancake & Hoisin (d, n) English Fillet (h) (d) Candied Bacon, Apple & Blue Chalk Stream Farm Trout Gravadlax Crostini Hot Roast Salmon Sour Bread

#### HONEYSUCKLE

Goats Cheese & Cashew Crostini (v, n) Aubergine with Pomegranate (v, g) Beetroot & Broccoli Tartlet (v) Feta & Honey Crostini (v) Jerk Chicken & Orange Skewer (d) Soya & Honey Beef (d) Hot Roast Salmon Sour Bread Salmon Teriyaki (h) (d)

#### LAVENDER

Slow Roast Tomato, Basil & Marscapone (v, g) Feta & Honey Crostini (v) Pea & Mint Crostini (vegan, d) Broccoli Picante (h) (vegan, g, d) Teriyaki Beef (h) (d) Jerk Chicken & Orange Skewer (d) Chalk Stream Farm Trout Gravadlax Crostini Salmon Teriyaki (h) (d)

## VEGAN

## VEGETARIAN

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	
Aubergine with Pomegranate (v, g)	£1.92
seared aubergine with yoghurt, mint and pomegranate	
Beetroot & Broccoli Tartlet (v)	£1.85
beetroot houmous & fresh broccoli in a tomato pastry tartlet	
Feta & Honey Crostini (v)	£1.92
with fresh thyme and a light garlic oil	
Slow Roast Tomato, Basil & Marscapone (v, g)	£1.85
with grated bella lodi and lemon zest	

#### FISH

Chalk Stream Farm Trout Gravadlax Crostini	£1.98
with cream cheese & dill	
Salmon Teriyaki (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

£1.85

£1.90

£1.80

Soya & Honey Beef (d)	£2.05
lash grilled filet on a skewer with edamame bean or chilli	
Teriyaki Beef (d)	£1.98
illet of beef flash fried in teriyaki with spring onion	
Duck Pancake & Hoisin (d, n)	£1.98
with courgette, red pepper, carrot & coriander	
English Fillet (d)	£2.10
Aberdeen Angus beef flash fried with Coleman's	
Candied Bacon, Apple & Blue	£1.95
blue cheese with candied bacon and apple on puff pastry	
erk Chicken & Orange Skewer (d)	£1.95
uicy orange works well with Jamaican spiced chicken	

#### SWEET

Berry Mousse in Chocolate Cup (v, g)	£1.90
legant dark chocolate with sharp season's berry mousse	
1ini Mince Tart - December Only (v, n)	£1.80
nglish strawberries dipped in dark chocolate	
Salted Caramel & Almond Truffle (v, n)	£1.90
an ind <mark>ulgent treat</mark>	
Sheba Chocolate Tartlet (v, n)	£1.90
seasonal fruits with creme patissiere in sweet pastry	
Fruit Kebab (vegan, g, d)	£1.80
lainty colourful fruits	

#### NIBBLES (no minimum)

Crudités (vegan, g, d)	£2.20
cucumber, celery, cherry tomato, peppers & carrot served with home-	
made salsa & houmous	
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	
Cheese Straws - 2 per portion (v)	£2.70
with Coleman's & Bella Lodi	
Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)	£1.50
Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)	£1.95