



CANAPES



CHOOSE SIX CANAPES TO BE SERVED TO
YOUR GUESTS

Prosciutto Shavings, Whipped Asparagus, Brown Toast
Free Range Pork Chipolata, Maple Mustard, Circa Sprinkles
Smoked Salmon Tartar Shot, Black Sesame, Butter Pastry
Panko Green Olive, Whipped Goats Cheese, Crispy Herb Crumb (VEG)
Golden Cross Goats Cheese, Peppered Flat Pastry, Sunflower Seed Tapenade (VEG)
Portobello Mushroom Skewer, Balsamic Blistered Baby Tomato, Basil (VEGAN)
Sweetcorn Jungle Cake, Smashed Avocado (VEGAN)
Tarragon Yorkshire Pudding, Rare Slow Roast Beef, Sweet Mustard Glaze
Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese
Spiced Beef Lollipop, Harissa Crumb, Mustard Cress
Polenta Corn Balls, Tarragon Dip (VEGAN)
Sweet Potato Black Bean Cake, Wild Garlic Aioli (VEG)
Pan Seared Tiger Prawn, Celery Salt, Bloody Mary Mayo
Savoury Tart, Red Onion Custard, Onion Crumble (VEG)
Flat Corn Taco, Chilli Lime Prawn
Salt Baked Baby Potato, Beet Hummus (VEGAN)
Coconut Tofu, Maple Sriracha (VEGAN)
Pork & Apple Patty, Apple Relish
Confit Fennel, Cucumber, Curried oil (VEGAN)
Date, Goats Cheese, Streaky Bacon Pinchos
Chicken Tandoori, Cool Yoghurt, Onion Pad
Spanish Red Pepper, Feta, Mint Frittata (VEG)

Served by our staff around your venue
Please enquire for pricing
Minimum 20 guests