

# CANAPES

## CHOOSE FIVE CANAPES TO BE SERVED TO YOUR GUESTS

Prosciutto Shavings, Mascarpone, Focaccia  
Free Range Pork Chipolata, American Maple Mustard  
Golden Cross Goats Cheese, Panko Crumb, Chilli Relish (v)  
Sweetcorn Jungle Cake, Smashed Avocado, Crispy Onion (vg)  
Hasselback Potato, Thyme, Hummus (vg)  
Savoury Red Onion Tart, Onion Puree, Feta Crumble (v)  
Coconut Tofu, Sriracha, Crispy Seaweed (vg)  
Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle  
Crispy Coconut Tiger Prawn, Katsu, Pickled Ginger  
Yorkshire Pudding, Rare Beef, Horseradish Crème Fraiche  
Crostini, Bocconcini, Confit Tomato, Pesto (v)  
Beetroot, Pea, Ricotta Frittata, Grilled Baby Tomato (v)  
Pumpernickel, Smoked Salmon, Crème Fraiche  
Panko Chilli Olives, Spicy Yoghurt (v)  
Chicken Waffle, Mustard Maple Syrup  
Portobello Mushroom Skewer, Balsamic Baby Tomato, Basil (vg)

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Upgrade canapes £2.40 per person

Mini Burger, Soft Brioche, Swiss Cheese, Salad  
Panko Fish, Skinny Chips, Tartar Sauce, Pea Shoots  
Baby Toad in the Hole, Chorizo Sausage, Onion Ketchup  
Pork Patty, Smoked Applewood, Mini Bun

£18 +VAT PER PERSON

Served by our staff around your venue  
Staff to served charged at an additional fee  
Minimum 20 guests