



Canapé Menu - Nibbles

Sweet & Spicy Nuts

Plain Pitted Black & Green Olives

'Habas Fritas' Deep Fried Broad Beans with Salt & Chilli Powder

Moroccan Spiced Green & Black Pitted Olives with Lemon & Chilli

High Baked Cheese & Mustard Straws

Toasted Texan Style Corn Kernels

Pecorino & Rosemary Grissini

Spicy Chickpea Bombay Mix

Roasted Smoked Paprika Almonds

Mixed Vegetable Crisps



Canapé Menu - Fish

Hot

Spicy Crab & Corn Cakes, Lime & Coriander Crème Fraîche
 Panko Crumbed Pollock, Lemon & Tarragon Aioli
 Oriental Thai Fishcakes, Sweet Chilli Dipping Sauce
 Parsley & Lemon Fishcake, Tartare Sauce
 Seared Sea Bass & Salsa Verde Crostini
 Pan-fried Tiger Prawns with Parsley, Chilli & Lemon
 Baked Crab Tart with Parmesan Velouté & Cayenne Pepper
 Smoked Haddock & Welsh Rarebit Tart
 Prawn Tempura, Miso Mayonnaise
 Salt Cod Beignets, Smooth Red Pepper Relish
 Tandoori King Prawns, Cucumber & Mint Raita
 Masala Fish Pakora, Tamarind Chutney
 Hot Crab Bun, XO Sauce
 Curried Goan Fish, Coconut Chutney, Dosa
 Fish Wonton, Sticky Gold Plum Rice Wine Reduction
 Anchovy Toasty, Lemon & Parsley Aioli
 Tomato & Tuna Empanada

Cold

‘Spoon’ of Fresh Crabmeat Salad, Pickled Cucumber, Tabasco Aioli
 Harissa King Prawn, Coriander Cress, Yoghurt
 King Prawn Skewers, Roasted Garlic & Parsley Dip
 Seared Tuna, Wasabi, Nori
 Cured Sumac Salmon, Chilli Flat Bread, Preserved Lemon Relish
 Sloe Gin & Raspberry Gravdlax, Dill Butter, Bagel Croute
 Smoked Salmon Bagel, Lemon Cream Cheese, Milled Black Pepper & Dill
 Scallop Ceviche, Chilli, Lime & Coriander, Wonton Crisp
 Salt Cod Brandade, Toasted Wholemeal Croute, Mustard Cress
 Cured Trout, Burnt Cream, Cucumber, Black Sesame Crumb
 Smoked Mackerel Pâté, Pickled Cucumber, Melba Toast
 ‘Fork’ of Brown Sugar & Gin Cured Haddock, Fennel
 Vietnamese Prawn Rice Paper Roll, Soy & Coconut Water Dipping Sauce
 Hay Smoked Trout, Gooseberry Chutney, Rye Crisp
 Green Tea Soused Mackerel, Pink Grapefruit, Smashed Coriander Seeds



Canapé Menu - Meat

Hot

- Moroccan Lamb Kofte, Roasted Cumin & Tahini Dip
- Roast Lamb Skewers, Creamed Leek Purée
- Tandoori Lamb Kebabs, Cucumber & Mint Yoghurt
- Grilled Beef Skewers with Chimichurri Marinade
- Crispy Vietnamese Lamb Rolls, Fresh Mint & Chilli
- Cumberland Sausages, Honey & Mustard Dip
- Chicken & Chorizo Skewers, Flame Roasted Pepper Relish
- Grilled Malaysian Chicken Satay, Peanut Sauce
- Steamed Chicken, Chive & Ginger Dumplings, Soy & Chilli Dipping Sauce
- Oriental Duck Spring Rolls, Citrus Soy Dipping Sauce
- Pulled Pork & Chorizo Slider
- Braised Beef Shin Tacos, Smoked Tomato Salsa, Soured Cream
- Chicken, Smoked Paprika & Black Olive Empanada
- Beer Braised Brisket Slider, Red Leicester, Gherkin Relish
- Steamed Asian Style Pork Belly, Soft Bun, Sticky Peanut Sauce
- Smoked Chicken Spring Roll, Ponzu Dipping Sauce
- Croquetas de Jamón
- Smoked Black Pudding & Sausage Roll, English Mustard

Cold

- Smoked Chicken, Green Mango, Lime & Chilli Rice Paper Rolls
- Lemon & Thyme Chicken Skewer, Roasted Garlic Aioli
- Chicken Liver Pâté, Sticky Red Onions
- Tandoori Chicken, Yoghurt, Mango Chutney, Poppadum
- Smoked Duck, Poached Cherry, Parsnip Purée
- Hot Smoked Duck Breast, Orange Chutney, Pistachio
- Duck Rillettes, Gooseberry Chutney, Toasted Flatbread
- Seared Beef Carpaccio, Rocket, Truffle Aioli
- Smoked Beef Tartare, Gherkin, Tabasco & Lea & Perrins Mayo
- Yorkshire Pudding, Rare Roast Beef, Horseradish Sauce, Watercress
- Potted Ham Hock, 'Piccalillied' Gel, Wholemeal Toast
- Serrano Ham, Manchego, Membrillo
- Smokey Bacon, Baby Lettuce, Ranch Dressing, Parmesan



Canapé Menu - Vegetarian

Hot

- Chickpea & Coriander Kofta, Tahini & Garlic Sauce (V)
- 'Arancini' Deep Fried Tomato & Parmesan Risotto Balls (V)
- English Muffin, Sautéed Mushrooms, Tarragon Aioli (V)
- Roasted Shallot & Rosemary Tatin (V)
- Vegetable Spring Rolls, Sweet Chilli & Soy Sauce (V)
- Pan fried Polenta, Roasted Butternut & Sage Cream (V)
- Baked Ricotta & Pea Tart (V)
- Creamed Mushroom & Thyme Tart (V)
- Cauliflower & Cheddar Cheese Fritter (V)
- Beetroot & Balsamic Tatin, Crumbled Goats Cheese (V)
- Spinach Pakora, Tamarind Chutney (V)
- Baked Miso Aubergine, Kaffir Lime Leaf (V)
- 'Tater Tots, Chipotle Mayonnaise (V)
- Deep Fried Mac n Cheese (V)

Cold

- Spanish 'Pan Con Tomate' Garlic Infused Bread, Crushed Tomato Pulp (V)
- Asian Vegetable & Rice Paper Rolls (V)
- Homemade Houmus, Cumin & Chilli Aubergine, Baked Flatbread (V)
- Beetroot, Dill & Goats Cheese Crostini (V)
- Grilled Artichoke, Sun-Dried Tomato, Basil, Pastry Wafer (V)
- Summer Pea, Feta & Mint Crostini (V)
- Grilled Goats Cheese, Herb Pesto, Parmesan & Water Biscuit (V)
- Whipped Blue Cheese, 'Sherried' Fig, Toasted Walnut, Crisp Bread (V)
- Asparagus Crostini, Truffle & Parmesan Cream (V)
- Baby Plum Tomato, Basil Leaf & Buffalo Mozzarella Skewer (V)
- Buffalo Mozzarella, Grilled Zucchini, Roasted Tomato Pesto (V)
- Whipped Feta, Pomegranate, Chilli Flat Bread (V)
- Brown Rice Cracker, Miso Mayonnaise, Kaffir Lime Leaf (V)
- Roasted Tomato & Parmesan Purée, Sun Blush Tomato, Basil Cress (V)
- Salt Baked Beetroot, Caramelised Pumpkin Seeds, Ricotta (V)
- Butternut Brûlée, Toasted Brioche (V)



Canapé Menu - Sweet

Hot

Warm Doughnuts, Salted Bourbon Caramel Sauce
Warm Banoffee Pie, Banana Meringue
Star Anise Roasted Pineapple, Sticky Rum & Tonka Glaze, Puffed Rice Crumb
Warm Goopy Milk Chocolate Cookies
Deep Fried Hot Apple Pie
Warm Churros, Spiced Chocolate Sauce

Cold

Sesame Cone, Peanut Butter Ice Cream, Caramel Sauce
Strawberry Wafer Cone, Crème Brûlée, Pistachio Brittle
Amaretto Cheesecake, Maraschino Cherry
Chocolate Cream, Popcorn & Vanilla Salt
Decadent Chocolate Cake, Basil & Kumquat
Cinnamon Arlette
Ginger Shortbread, Citrus Sugar
Seasonal Fresh Fruit Pavlova
Smoked Butter Fudge
Yuzu Posset, Cashew Crumble
Dark Chocolate Cup, Cardamom Cream, Caramelised White Chocolate
Seasonal Berry Sorbet Bombe
Mint Chocolate Parfait