

## Canape Menu

*You can choose as many canapés for your event as you would like. Our menus change seasonally and we can work on a bespoke menu with you.*

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Filo pastry parcels with squash, feta, mint and chilli (v)

Little cheddar, leek and mustard sausage rolls with homemade brown sauce (v)

Potato, pea and spinach samosas with mango chutney yoghurt (v)

Bruschetta with tomatoes, asparagus, basil and buffalo mozzarella (v)

Fried parmesan polenta with wild mushroom, truffle and parmesan (gf)

Crostini with truffle goat's cheese, toasted almonds and honey (v)

Quails eggs with Parmesan and celery salt (v) (gf)

Sourdough toasts with labneh, asparagus, chilli and mint (v)

Confit cherry tomato croquettes with aioli (v)

Brioche toasts with aubergine caviar, toasted hazelnuts and chives (v)

Wild mushroom and truffle arancini with aioli (v)

Parmesan biscuits with artichoke puree and crispy pancetta

Crostini with beef carpaccio, rocket pesto, Parmesan and truffle oil

Buttermilk fried chicken with kimchi aioli

Indian spiced chicken skewers with lime pickle yoghurt

Spoons of Thai spiced beef with coriander, peanuts and chilli (gf)

Ham croquettes with saffron aioli

Chicken pastilla cigars with whipped feta and mint

Skewers of seared Onglet steak with chimmichurri sauce (gf)

Pistachio, barberry and pork sausage rolls

Pressed and glazed pork belly with tamarind, soy and aioli

Baby gem cup, confit chicken, preserved lemon, aioli

Blinis with smoked salmon, lemon crème fraiche and chives

Crispy corn tortilla with tuna, avocado and mango, and wasabi mayo

Brioche with potted brown shrimp, pea and lemon salsa

Choux buns with smoked salmon mousse and pickled cucumber

Salt and pepper prawn tempura with Korean spiced mayo (gf)

Spoons of sea bass ceviche (gf)

Thai spiced fishcakes with sweet chilli sauce

Baby gem cups with devilled crab (gf)

Tuna tataki with toasted sesame (gf)

Bloody mary gazpacho shots

Fresh handmade lasagne with smoked mozzarella, English spinach and fresh pesto (v)

Heritage tomato Panzanella (v)

Charred baby gem, runner beans, anchovy, lemon, parmesan

Rocket and parmesan salad (v)

## **Menu 2**

Pan con tomate and marinated Manzanilla olives (v)

Handmade cavatelli with tomatoes, capers, anchovy, basil and parmesan

Radicchio, hazelnut, orange, truffle, white balsamic and Pecorino Sardo salad (v)

Marinated courgettes, mint, lemon, garlic and pine nuts (v)

## **Menu 3**

Roast chicken breast and confit thigh with sweetcorn puree and aioli

Tuscan bread, tomato, basil and white bean salad (v)

Fennel, courgette, radish and feta (v)

Glazed roasted baby carrots with cumin and harissa (v)

## **Menu 4**

Bavette steak with salsa verde and parmesan

Warm new potatoes with chive butter (v)

Tomato, buffalo mozzarella and basil salad (v)

Watercress, rocket and baby leaf salad with pine nuts (v)

## **Dessert**

Meringue, roast peach whipped cream, amoretto biscuits, amoretto

Baked basque cheesecake with summer berries