

CANAPES

Min order of 20 per canape

MEAT

Beef Carpaccio , Parmesan Crisp & Truffle Mayo (GF)
Roast Beef, Potato Fondant & Horseradish Mustard (GF)
Ballotine of Chicken, Walnut, Pear & Apricot Chutney (GF)
Chicken & Quail Egg Caesar Croustade
Oak Smoked Duck, Oriental Vegetables, Caramelized Orange in Filo Basket

FISH

Lobster & Chervil Tartelette with Shellfish Glaze
Crispy Seabass, Mango Chilli Salsa, Blue Corn Tortilla (GF)
Thai Fish Cake, Cucumber & Ginger Relish (GF)
Smoked Salmon, Beetroot Rosti, Artichoke Cream, Golden Tobiko (GF)
Smoked Mackerel, Potato & Celeriac Rosti with Blackberry Chutney (GF)

VEGETARIAN & VEGAN

Truffled Mac N' Cheese (V)
Wild Mushroom & Leek Vol-Au-Vent (V)
Aubergine & Pine Nut Pizzette (VG)
Poponcini Peppers with Vegan Cheese (VG) (GF)
Sweetcorn Spare-ribs & Miso Paste (VG)

LIGHT BITES

Min order of 20 per light bite

ARANCINI

Beef Ragu & Peas
Wild Mushroom & Pecorino (V)
Butternut Squash, Sage & Amaretti Crust (V)

SAVORY PASTRIES

Beef & Wild Mushroom Wellington
Lamb Samosa with Mango Chutney
Vegetable Samosa with Cucumber Raita (VG)
Pork Sausage Roll with Onion Marmalade
Vegan Sausage Roll (VG)

BRUSCHETTA

Prosciutto, Fig Puree & Pecorino
Devon Crab, Green Beans & Alioli
Sun-Dried Tomato & Butter Bean (VG)

DESSERT BITES

Min order of 20 per dessert

Chocolate Brownies (VG) or (GF)
Burnt Lemon Tarts (V)
Dark Chocolate Dipped Strawberries (VG) (GF)
Raspberry Mousse Chocolate Cup (V) (GF)
Peach & Almond Tart (V)

ADD SOME PLATTERS?

We recommend a platter per 10 people

Peri-Peri Chicken Strips with Aioli Dip (GF)
Cheese Platter with Pickle, Grapes, Walnuts & Oat Cakes (V) (GF)
Cured Meats Platter with Bread, Olives & Gherkins
Grilled Vegetables & Halloumi with Pesto Dipping Sauce (V)
Chilli Garlic Skewered Prawns (GF)
Crispy BBQ Tofu Skewers (VG)
Falafel, Olives, Flatbread & Hummus (VG)