

CANAPES

Min order of 20 per canape

MEAT

Roast Beef, Horseradish Cream, Mini Yorkshire Pudding
Beef Carpaccio , Parmesan Crisp, Truffle Mayo (GF)
Ballotine of Cornfed Chicken, Pistachio, Pear, Apricot &
Chilli Chutney (GF)
Oak Smoked Duck, Oriental Vegetables, Caramelized
Orange, Filo Basket
Moroccan Chicken Cigars, Almonds, Honey, Paprika

FISH

Classic Lobster Roll
Crispy Seabass, Mango Chilli Salsa, Chervil Mayo (GF)
Crab Cake, Brown Crab Mayo
Smoked Salmon Blini, Beetroot Cream & Golden Tobiko
Tuna Tataki, Togarashi & Ponzu Glaze (GF)

VEGETARIAN & VEGAN

Wild Mushroom Vol-au-Vent (V)
Poponcini Peppers & Cashew Cream (VG) (GF)
Buttermilk Fried Goats Cheese, Lavender Honey & Black
Pepper (V) (GF)
Beetroot, Carrot & Kale Fritter, Coconut Yoghurt, Mint
(VG) (GF)
Goat's Cheesecake, Red Onion Marmalade (V) (GF)

LIGHT BITES

Min order of 20 per light bite

ARANCINI

Wild Mushroom & Pecorino (V)
Sicilian Beef Ragu Arancini

SAVORY PASTRIES

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

HUMDINGERS CRISP BREADS

(Made with bread from our bakery)

Sourdough, Serrano Ham, Manchego Cheese &
Romesco
Focaccia, Sicilian Caponata, Goat's Cheese &
Pine Nuts (V)
Rye Sourdough, Rocket, White Bean Puree &
Lemon Gremolata (VG)

DESSERT BITES

Min order of 20 per dessert

Flourless Salted Caramel Brownie Bite (GF) (V)
Burnt Lemon Tart, Blueberry Compote, Meringue (V)
Sticky Toffee Cupcake, Clotted Cream (V)*
Apple Pie, Custard (V)*
Macaron (V)
White Chocolate, Raspberry Mousse Cup (V) (GF)
**Please enquire for vegan alternatives*

ADD SOME PLATTERS

We recommend a platter per 10 people

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