

Canapes Menu

Hot/Warm Canapes:

- Gruyere cheese chausson, finished with grated gruyere and chive **V**
- Lebanese lamb koftes with smoky babaganoush
- Warm gently spiced lentil samosas with mango gel **V**
- Crispy king prawns served with saffron aioli
- Steamed chicken and spring onion dumpling with fig hoisin sauce
- Mushroom and leek arancini balls, with melted mozzarella centre **V**
- Fried chicken popcorn, ceasar style mayonnaise
- Patatas bravas, spiced red pepper puree **V**
- Chorizo and Manchego sausage rolls
- Crispy squid, chilli and coriander pesto
- Roasted Scallop skewer, celeriac and truffle puree
- BBQ pulled pork fritter, mustard mayonnaise, compressed apple

Cold Canapes:

- Spiced jersey crab tostadas, tomato salsa, avocado crema
- Beef tartare tartlets, gherkin puree, fried capers
- Salt baked beetroot and horseradish vol-au-vent, candied walnut **V**
- Goats cheese and mushroom truffles **V**
- Iberico ham on sourdough croutes, balsamic fig
- Smoked cheddar choux bun, tangy tomato ketchup **V**
- Asparagus, fresh pea and ricotta tartlet **V**
- Garlic and thyme focaccia, whipped feta, sundried tomato **V**
- Whipped roquefort mousse, endive leaf, candied walnut **V**
- Mini cheese scones, braised ham hock, mustard mayonnaise
- Smoked duck on pain d'epice croute, pickled cherry gel
- Chicken liver parfait on French baguette, onion chutney, crispy onions
- Smoked and poached salmon rillet, puffed wild rice, chives
- Tuna maki sushi, cucumber, soy sauce
- Capsicum pepper maki sushi, spiced cream cheese, soy sauce **V**
- Smoked salmon mousse, lettuce cup, pickled cucumber

All canapes are subject to seasonal changes along with sustainable availability from suppliers.

This list is by no means exhaustive. If you have had a canape before or an idea of a canape you would like, I would be more than happy to endeavour to create it for you.

V Vegetarian

Other dietary requirements can usually be catered for with sufficient notice.