

PREMIUM CANAPES

Rare seared rib eye with salsa verde & pink pickled onion

Smoked salmon blinis with dill & lemon sour cream

Pink seared tuna steak with wasabi mayonnaise & sesame soy vinaigrette

Mini yorkshires with seared beef, horseradish cream & watercress

Steak tartare spoons with parmesan crisps

Mini lobster and prawn brioche buns with saffron mayonnaise & romaine lettuce

Smoked mackrel, apple, beetroot on pumpernickel

Indian spiced prawn tartlettes with mint yoghurt and pickled chilli

Mushroom, spinach and manchego croquettas with aioli (V)

Cumin, sweet potato & feta samosa with green chilli dip (V)

Rosasted tomato & basil arancini (V)

Crostini with goats cheese and grilled peach (V)



CLASSIC CANAPES

Picked watermelon, feta & sumac spoons with mint (V)

Lemon & cumin falafels with tahini garlic dip (VE)

Crispy bacon wrapped dates goat cheese & rosemary
with balsamic glaze

Chicory stuffed with stilton, balsamic, black garlic &
honey(V)

Sticky honey & sesame chicken skewers with spring
onion

Cauliflower & fennel pakoras with mint & coriander
dip (VE)

Mini brioche buns with lemon chicken & wild garlic
mayonnaise

Coconut & almond tofu satay with spring onion &
crispy garlic (VE)

Parmesan biscuits with roasted cherry tomatoes and
goats cheese (V)

Chorizo & roasted red pepper skewers with aioli &
parsley

Thai lemongrass chicken skewers with sweet chilli
jam

Cherry Gazpacho with goats cheese (V)

Brie toasts with charred corn & candied jalapeno (V)

