



Canapés

Meat Selection

Homemade Mini Cornish Pasties
Homemade Lamb Koftas, Mint and Cucumber Gel
Honey Glazed Sausages
Fillet of Locally Reared Beef on a Potato Rosti topped with a Stilton and Whisky Mousse (GF)
Hoi Sin Duck, Spring Onion and Cucumber Pancakes
Mini Chicken Caesar Spoons with Crispy Pancetta
Chicken & Chorizo Skewer with Red Pepper Puree (GF)
Mini Cottage Pie
Baby Yorkshire stuffed with Rare Roast Beef, Horseradish and Watercress
Panko Thai Chicken Lollipops with Plum Sauce (GF)
Baby Yorkshire stuffed with Olde English Sausage and Onion Marmalade
Mini Beef burger with Rocket, Tomato Chutney, Bacon and Cheddar
Brixworth Pate on Brioche Toasts with Redcurrant and Kumquat Chutney
Mini Hog Roast Rolls with Apple Sauce and Stuffing
Carpaccio of Beef topped with Beetroot and Horseradish Ice Cream
Veal Saltimbocca Kebabs (GF)
Smoked Chicken, Apple and Tarragon Crostini
Mini Steak and Chips with Bearnaise Sauce (GF)
Homemade Scotch Quail Egg with Mustard Aioli and Crispy Leek
Pressed Ham Hock Terrine with Sweet Piccalilli and Micro Rocket (GF)
Pigs Cheek Croquette with Apple Compote

Fish Selection

Tempura Cod and Mushy Pea Potato Rosti
Thai Fish Cake with Sweet Chilli Gel
Smoked Haddock Risotto Balls with Lemon Aioli
Lobster Tail Tartlet with Quail Egg, Microgreens and Asparagus
King Scallop wrapped in Pancetta with Pea Puree and Black Pudding
Smoked Salmon, Cream Cheese, Micro Greens and Quail Egg Blini
Mini Prawn and Crab Cocktail (GF)
Seared Tuna, Sesame Seeds, Soy Sauce and Spring Onion
Lime and Chilli Seabass, Red Pepper Humus, Potato Crisp (GF)



Vegetarian Selection

Asparagus, Pea and Feta Tartlets
Goats Cheese and Beetroot Bon Bons
Wild Mushroom Croquettes with Bearnaise
Red Pepper and Roasted Vegetable Brioche Toasts
Tempura Battered Halloumi Chilli Gel and Potato Rosti
Caramelised Onion, Goats Cheese and Thyme Tartlet
Butternut, Spinach and Asparagus Pie
Patatas Bravas Cones with Spiced Tomato Puree (GF)

Dessert Selection

Mini Toffee Apples (GF)
Lemon Tart
Raspberry Pavlova (GF)
Chocolate Brownie
Lemon Meringue Pie
Chocolate Éclair
Chocolate Truffle Lollipops (GF)
Apple Crumble Tarts
Eton Mess Spoons (GF)
Belgian Chocolate Tart
Sticky Toffee Pudding with Toffee Sauce

4 canapes £8.00
5 canapes £10.00
6 canapes £12.00
7 canapes £13.00
8 canapes £15.00
9 canapes £17.00
10 Canapes 19.00
All prices are plus VAT @ 20%



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