

# Canapes

## H O T

Smoked Pancetta & Brie Arancini Balls

Seared Fillet of Beef with Horseradish and Wild Mushroom on a Puff Pastry  
Disc

Confit Duck Samosa with Coriander Chutney

Gorgonzola Bon Bon with Grape Jelly (V)

Vegan Black Pudding & Pistachio Croquette with Date & Apple Puree (VG)

“Posh Prawn Crackers” with Soy, Sweet Chilli & Lime Dipping Sauce (GF)

Pressed Pork Belly with Spiced Apple Crumble Topping

Sauteed Chorizo in Red Wine with Smoked Paprika & Roasted Red Pepper Dip

Mini Fish Pies with Herb Mash

Indian Spiced Lentil “Sausage” Rolls (VG)

Pulled Chilli Beef Taco with Avocado, Tomato & Coriander Salsa

Salt and Pepper Tofu Kebab with Spicy Soy Dipping Sauce (VG)(GF)

Mini Vegetable Spring Roll with Plum & Hoisin Dip (VG)

Mini Poppadom Filled with Kachumber Salad and Tandoori Chicken

# C O L D

Beetroot, Goats Cheese & Mint Blinis (V)

Salmon Tartare with Apple, Dill & Gherkin on a Cucumber Crostini (GF)

Bruschetta of Whipped Ricotta and Roasted Red Wine Grapes (V)

Toasted Brioche Topped with Crab and Crayfish in Bloody Mary Mayo

Pickled Carrot, Ginger & Courgette "Sushi" Roll with Vegan Wasabi Mayo (VG)  
(GF)

Cheese & Onion Shortbread Topped with Pressed Ham Hock, Pickled Baby Veg  
& Sweet Mustard Vinaigrette

Crispy Cones Filled with Chicken Tikka Masala Topped with Bombay Mix &  
Toasted Coconut (N)

Seabass Ceviche on Homemade Pea Blini with Tomato & Chilli Jam

Wild Mushroom, Creme Fraiche & Lemon Mousse Served on a Wild Garlic Pesto  
Crostini Finished with Truffle Oil (V)

Carpaccio of Black Radish & Sesame Crusted Tuna Skewers with Pickled Pink  
Ginger Gel (GF)

# DESSERT

Dark Chocolate and Honeycomb Tartlet

Mini Salted Caramel Choux Bun, Hazelnut Praline Crumb (N)

Little Lemon Sponges Topped with Lemon Curd and Blueberry Compote

Bitesize Cherry Pavlova (GF)

Chocolate and Walnut Brownie Bites, Coffee Cream (N)

**Canapés – £2.50 per Canapé.**

**Waiting Staff Service charge is £18.00 per hour (minimum 4 hours)**

**Prices subject to VAT @ 20%**

## Key

**V = Vegetarian**

**N = Contains Nuts**

**GF = Gluten Free**

**VG = Vegan**