

CANAPÉ MENU

4 for £14 | 6 for £18 | 8 for £24

Minimum 10 of each selected canapé

(PB) Plant based | (DIF) Dairy free ingredient | (GIF) Gluten free ingredient

Smoked salmon
cucumber, crème fraîche (GIF) (DIF upon request)

Yellow fin tuna tataki
coriander, ponzu mayonnaise (GIF)

Crispy potato croquette
aioli (PB) (GIF)

Black truffle arancini
truffle mayonnaise (V)

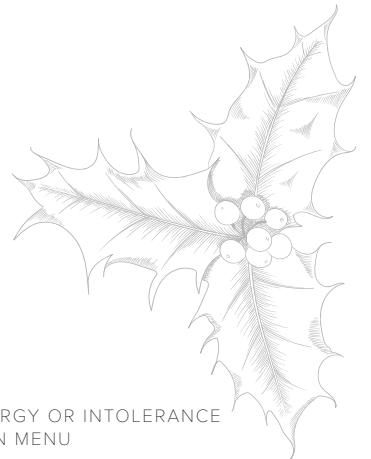
Goats cheese cake
red onion marmalade (V)

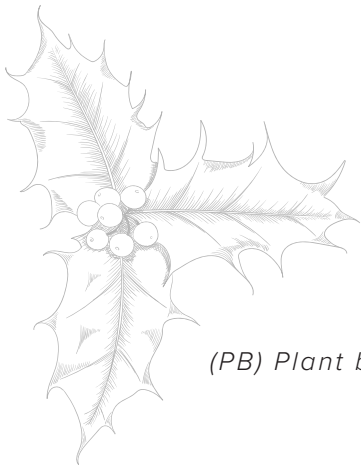
Onion bhaji
mango chutney, coriander (PB) (GIF)

Beetroot tartare
'feta', sorrel, balsamic caramel (PB) (GIF)

Chicken kiev bites
parsley emulsion

Grilled sirloin taco
green chilli relish, coriander (GIF)





FESTIVE BITES

SERVED ON PLATTERS
Minimum of 20 people

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SAVOURY BITES

£16.50 per person

Hummus & toasted flatbread (PB),

Crispy buttermilk chicken & blue cheese mayo,

Salt & pepper squid with aioli,

Garlic & herb roasties (PB)

Pigs & blankets

Per person additions:

Mini chicken kiev bites £4.50

'Nduja croquettes, roasted garlic aioli £4.50

Smoked salmon, crème fraîche & pickled cucumber on toast £5.00

Tempura king prawns, yuzu & sriracha mayo £4.50

Onion bhaji, mango chutney, coriander £3.50 (PB) (GIF)

Hot brie bites, cranberry ketchup £3.50 (V)

Crispy Buffalo cauliflower, spring onion, chives, ranch dressing £3.50 (PB) (GIF)

DESSERT PLATTER

£8.50 per person

Christmas pudding & clotted cream,

Chocolate brownie with crème fraîche (PB) (GIF),

Sticky toffee pudding & toffee sauce, Mince pies

