

# Canapés

We recommend allowing 1 to 1.5 hours for your reception drinks and canapés. This gives you the opportunity to mingle with guests and take photographs prior to sitting down for your meal. Pricing for the canapés selections includes service for one hour.

## MEAT

Potato rösti with chorizo and quail egg, spicy dressing.

Katsu chicken skewers.

Mini sliders, vintage cheddar, chilli jam.

Minted pea tartlets, crispy pancetta and hollandaise.

Pork apple and chorizo pasties, mustard sauce.

Duck & hoisin lollipops, chilli and coriander.

Chicken and sherry parfait, crostini, onion marmalade.

Baby jacket, gruyère and pancetta.

Slow cooked belly pork glazed with maple syrup & pomegranate.

Sticky sausages, hoisin, honey and sesame seeds.

Cottage pie, cheddar and chive mash.

Asparagus spears, Parma ham, blue cheese hollandaise.

Jerk chicken, mango salsa, filo cup.

Ham hock, pineapple chutney.

Beef bourguignon croquette, aioli, celeriac.

Cumberland sausage and mash, Dijon foam.

Mini Yorkies, braised beef, onion gravy, horseradish.

Lemon chicken bon bon, lemon sauce.

## FISH

Blini, carpaccio of tuna, wasabi dressing.

Mini fish and chips, minted mushy peas.

Tempura king prawn, chilli and honey sauce.

Seared scallop, pickled cucumber, spiced tomato salsa (£1.00 supplement).

Smoked haddock croquettes, aioli.

Thai shrimp salad, lime dressing.

Tuna nicoise skewers.

Teriyaki salmon, tempura, tomato jam and coriander.

Harissa glazed prawns with mango.

Thai fishcakes, hot jam.

Crab corn cake, lime and chilli.

Filo tart, harissa prawns.

## VEGETARIAN

Butternut squash arancini, sage pesto.

Cauliflower bhaji, mint crème fraîche.

Green olive basil and goats cheese palmiers.

Mini Yorkshire pudding, filled with wild mushrooms, garlic and cream.

Compressed watermelon, basil and mozzarella.

Marinated halloumi skewers, tomato salsa.

Wild mushroom tart, pea hollandaise.

Parmesan and rosemary shortbread, goats cheese, roast red pepper.

Sweet potato rosti, avocado purée.

Chive scone, ricotta and sun-dried tomato.

Savoury choux buns, cream cheese and herbs.

Mac n cheese, tomato salsa.

## VEGAN

Sweet potato rosti, coriander and tomato salsa.

Roasted Mediterranean vegetable and mozzarella bruschettas.

Aubergine and halloumi satay skewers.

Spinach pakoras with sweet chilli sauce.

Jackfruit and hoisin bon bons.

Mushroom and truffle arancini.

Vegan style harissa and chicken skewers with sriracha dressing.

Baby jackets with spiced corn and guacamole.

Carrot, ginger and honey shot.

Curried parsnip and coconut cream shot.