



Canapés and mini dishes at Hixter

Canapés

*We suggest you choose 3-7 different canapes from the list below, dependent on your group size, and are happy to make recommendations should you wish. Our event manager and head chef would be happy to meet with you to discuss any specific requirements you may have.*

Broad bean falafels 2.50

Barrel aged feta with watermelon and mint 2.50

Cock 'n' bull croquettes with mustard mayonnaise 2.50

Moyallon pork crackling with Bramley apple sauce 2.50

De Beauvoir smoked salmon 'HIX' cure 3.50

Steak tartare 3.50

Black Combe ham with Charentais melon 2.50

Isle of Wight ox heart tomato with burrata and bush basil 3.00

Smoked salmon croquette with watercress mayonnaise 3.00

Whiting ceviche on plantain crisp 3.00

De Beauvoir smoked salmon 'HIX' cure macaroons 3.50

Seabass sashimi with champonzu dressing 3.50

Crushed avocado with Portland crab and coriander cress 3.50

Salt beef croquette with wild garlic mayonnaise 2.50

Barbecued duck breast with mooli and sugar snaps 3.00

Dorset Blue lobster with pineapple 3.50

Dessert Canapés

3.00 each

*Here are a few options for something sweet that you may wish to add.*

Peruvian Gold chocolate mousse with honeycomb

Raspberry ripple cheesecake

Bramley apple pie

Julian Temperley cider brandy chocolate truffles



### Mini dishes

*If you require something a little more substantial, please select some dishes from the list below. These can be added to your canapé selection, substituted or even build your own menu with our head chef.*

Summer vegetable risotto	4.00
Orkney scallop with wild garlic butter and hazelnuts	5.50
A parsley jellied rock oyster with horseradish and pickled shallot	3.50
Mighty-marbled sirloin steak with chips and béarnaise	6.00
Sillfield Farm sausages with mustard mash	5.00
Fishdog with tartare sauce	5.00
Ground rib steak burger with club sauce	5.00
Heaven and earth	5.50
Steak tartare	5.50
Chicken piri piri slipper	5.00
Whipped broad beans with grilled flatbread	4.00
Baked King Edward potato with Mottra osetra caviar	16.00
Sea bass ceviche with plantain crisps	4.00
Peruvian Gold chocolate mousse with honeycomb	4.00
Eton mess	4.00
Elderflower and Oakchurch Farm raspberry jelly	4.00