

Canapé Menu 2017



Jambon Persillé on Toast £2.75

Duck Confit & Marmelade Croquette £2.75

Port Glazed Figs with Bayonne Ham £2.75

Sesame & Harissa Glazed Chicken £3.50

Noisette of Lamb Rump £4

Pigeon on Rosti £4

Oxtail Scotch Egg, Whisky Mayo £4

Foie Gras, Cherry & Pistachio Lollipop £5



Gravadlax, Blini, Horseradish £2.75
Herrings, Pumpernickel, Pickled Shallots £2.75
Crab Cannelloni, Cucumber Jelly £4
Pissaladière £2.75
Smoked Haddock & Quail Egg Tartlets £3.50
Cod's Roe on Toast £2.75
Salt Cod Fritters £3.50
Tuna Tartare £4
Crab Cake & Aioli £4

Vegetarian

Courgette, Feta, Rocket (v) £2.75 Avocado & Poached Quail Egg on Toast (v) £2.75

Spinach & Brie Tart (v) £2.75 Truffled Goujere (v) £2.75 Tomato, Buratta, Olive Crostini (v) £2.75 Pommes Frites £1.75

Bowl Food £5

Duck Confit & Lentils
Roast Cod, Sweetcorn, Bacon, Red Peppers
Scallop with Seasonal Garnish
Asparagus Risotto

Desserts £3

Lemon Macaroon
Praline Profiterole Roll
Pistachio & Cherry Roulade
Chocolate Mousse, Salted Caramel
Kahlua Crème Brulée

Select items from the individually priced canapé menu above for a bespoke menu for your guests.

Each guest will receive 1 of every item you select.

We recommend a format of: 6-8 Savoury Canapés 2 Bowl Food 2 Desserts/Cheese