

Canapé Menu

£12pp for 3 choices

£22pp for 6 choices

£30pp for 9 choices

Please choose 3, 6 or 9 types for your Canapé reception or alternatively our Chef can select for you.

Cold canapés

Fish	Meat	Vegetarian
Tuna wasabi	Smoked chicken caesar in gem lettuce	Marinated artichokes, aioli
Quail egg tart, mayonnaise and caviar	Duck rillettes, pickled apple	Socca pancake, smoked aubergine, feta & mint
Chilli crab	Beef tartare, toast and truffle mayo.	Leek and cheddar quiche

Warm canapés

want carapeo			
Fish	Meat	Vegetarian	
Crispy panko Oyster, spicy dip	Cocktail sausage	Cheese straw	
Smoked salmon and horseradish croissant	Lamb scrumpett, coronation mayonnaise	Colombian empanadas, chimichurri	
Anchovy Pissaladière	Spicy chicken tulip	Herb arancini, green chilli yoghurt	

Dessert Canapés

Wild strawberry tart Salted caramel eclair Warm bakewell tart Chocolate mi cuit



Bowl food

£30pp for 3 choices £55pp for 6 choices

Please select 3 or 6 types for your event

Fish

Smoked eel, charred sourdough, pickled onion and radish

Blackened cod, white bean cassoulet and Nduja sausage

Hot smoked salmon, cucumber yoghurt, wild fennel and nigella seeds

Meat

Salt beef in vegetable and horseradish broth

Coq au vin parmentier

Pig cheek croquette, ras el hanout and apple mash

Vegetarian

Masala crispy courgette, mint, coriander yoghurt

Watermelon, feta and garden mint salad

Truffle macaroni cheese

Dessert

Eton mess – strawberries, cream and broken meringue

Salted caramel profiteroles

Chocolate and raspberry sable