



THE HAY LOFT

AT
ALLERTON MANOR

CANAPÉ MENU

2.00

**PORK AND BLACK PEPPER
CHIPOLATA SAUSAGES**
mustard mayonnaise

SMOKED SALMON BLINI
pickled cucumber, cream cheese, lemon pickle

CEP ARANCINI (V)
truffle mayonnaise

CONFIT PORK SHOULDER CROQUETTE
gherkins, caper dressing

PORK AND CHORIZO SAUSAGE ROLLS

**SQUID AND KAFFIR
LIME LEAF BON BON**
soya chilli dip

**CREAM CHEESE AND
CHIVE CHEESE CHOUX BUNS (V)**

**SMOKED HADDOCK
FISH CAKE**
tartare sauce

BLUE CHEESE BEIGNET (V)
pear and apple chutney

3.00

TUNA CARPACCIO
sesame seed and wasabi crumb

PEA VELOUTÉ (V)(GF)
goat's curd, English rapeseed oil

**BLACK PUDDING
SCOTCH EGGS**
tomato chutney

**WILD MUSHROOM
CAPPUCCINO (V)(GF)**
truffle powder

BEEF WELLINGTON
tarragon, chestnut, mushroom

GIN-CURED SALMON (GF)
beetroot carpaccio

BUTTERNUT SQUASH QUICHE (V)
sage oil

PRESSED CHICKEN BAKLAVA
mustard, hazelnuts

ASPARAGUS STRUDEL (V)
smoked gubbeen

4.00

BEEF TARTARE (GF)
poached quails' egg, shallots, gherkin

LANGOUSTINE LOLLIPOP (GF)
langoustine foam, herb oil

CORONATION TERRINE
toasted brioche

PAN-FRIED SCALLOP (GF)
pea purée, Parmesan foam

BETROOT MERINGUE (V)(GF)
horseradish cream, horseradish snow

TOMATO JELLY (GF)
crab crème fraîche, chives

FOIE GRAS PARFAIT
poached rhubarb, toasted brioche

**GOAT'S CHEESE
PANNA COTTA (V)**
burned onion powder

FETA MOOSE (V)(GF)
*compressed cucumber,
tomato powder, diced olives*

Minimum of 40 guests, minimum of 3 canapés per person. All canapés are individually priced.
(V) vegetarian / (GF) gluten-free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.