



## CANAPES

Min order of 20 per canapé

### COLD

- Black olive tapenade, piquillo pepper, garlic confit, oatcake (VG) (GF)
  - Chicken Caesar salad croustade, quail egg, paprika
  - Sundried tomato, basil creamed cheese, beetroot tartlet (V)
  - Smoked salmon, dill, crème fraîche, caviar, blini
  - Beef carpaccio, parmesan crisp, truffle mayo (GF)
  - Spicy tuna tataki, togarashi peppers, ponzu glaze
  - Baby red peppers, fresh herbs, vegan cream cheese (VG) (GF)
  - Gorgonzola, sweet potato, walnut, sourdough crostini (V)
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## HOT

- Requires a chef and kitchen facilities onsite
  - Miniature Yorkshire pudding, seared beef, caramelised red onion, horseradish
  - Sliced porchetta, brioche bun, apricot & ginger chutney
  - Crispy seabass, mango chilli salsa, chervil mayo, crispy wonton
  - Seared scallop, crushed broadbean, mint & chorizo (GF)
  - Buttermilk fried goat's cheese, lavender honey, cracked black pepper (V) (GF)
  - Spinach, ricotta, blue cheese & parmesan tartlet (V)
  - Curried chickpeas, red onion, naan, cucumber & mint salsa (VG)
  - Jerk spiced sweet potato, coconut yoghurt, green plantain (VG) (GF)
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## SWEET

- Lime, Italian meringue, green tea shell (V)
  - White chocolate, passion fruit mousse cup (V) (GF)
  - Basil and lime macaron (V) (GF)
  - Blueberry & custard tartelette (VG)
  - Apple, raisin & orange crumble tart (V)
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