



CANAPES (Min x 4)

Price:£10.00

OUR CANAPE MENU

HOT CANAPES

Mini Pigs in Blankets

Teriyaki Chicken Bites

Mini Fish Bites w Tartare

Mini Coronation Chicken Puff

Jerk Chicken & Plantain Stack

Duck Spring Rolls w Hoisin Sauce

Korean Gochujang Chicken Bites

Mini Pork Sausage Rolls w HP Sauce

Confit Pork Belly Arancini w Passata

Cornish Crab Cake w Dill Hollandaise

Pulled Pork Croquettes w BBQ Sauce

Mini Pork & Honey Mustard Sausages

Prawn & Chorizo Skewers w Lemon Mayo

Salt Cod Croquettes w Sweetcorn Custard

Lamb Ragu Croquettes w Green Pesto Mayo

Crispy Fried Cajun Calamari w Sriracha Mayo

Pork Belly Bites w Bramley Apple & Chilli Jam

Buttermilk Fried Chicken Bites w Sriracha Mayo

Chorizo & Pumpkin Bites w a Sticky Honey Glaze

Blame Frank

Mini Pork & Blackpudding Scotch Egg w HP Sauce

Bacon, Leek & Cheddar Croquettes w Mustard Mayo

Smoked Haddock & Pea Arancini w Sweetcorn Custard

Mini Beef Brisket & Mushroom Vol-au-vent w Horseradish

Seared Scallop w Pea & Mint Puree & Crispy Pancetta Spoon

VEGGIE/VEGAN:

Cheddar, Basil & Sundried Tomato Arancini w Passata (V)

Red Curry Banana Blossom Croquettes w Mango Mayo (VE)

Dukkah Spiced Halloumi w Pomegranate Molasses (V)

Roasted Aubergine w Miso Glaze & Sesame Seeds (VE)

Sesame & Poppy Halloumi Bites w a Honey Glaze (V)

Popcorn Cauliflower Croquettes w Truffle Mayo (V)

Sweetcorn Fritters w Smashed Avocado & Chilli (V)

Veggie Spring Rolls w Sweet Chilli & Lime (VE)

Tikka Spiced Paneer w Pickled Cucumber (V)

Vegetable & Tofu Gyoza w Soy & Sesame (VE)

BBQ Jackfruit Croquettes w Chilli Jam (VE)

Mac & Cheese Bites w Baconnaisse (V)

Mushroom & Pumpkin Mini Rolls (VE)

Spicy Bean Bites w Vegan Mayo (VE)

Porcini Arancini w Green Pesto (V)

Broccoli & Smoked Tofu Tart (VE)

Welsh Rarebit w Beer Cheese (V)

Truffled Mushroom Crostini (V)

COLD CANAPES:

Crab & Crayfish Blini w Hollandaise

Hitched

Blame Frank

Devilleed Egg w Cornish Crab & Caviar

Classic Prawn Cocktail w Cos Lettuce

Seabass, Mango & Chilli Ceviche Tortilla

Mini Crayfish Rolls w Chive Butter Sauce

Prosciutto, Bocconcini & Basil Bruschetta

Smoked Salmon Mousse Croustade w Caviar

Beef Tartar Crostini w an English Mustard Tuile

Smoked Salmon & Crème Fraiche Blinis w Caviar

Mini Chicken Tikka Poppadom w Mango Chutney

Parmesan Shortbread w Smoked Beetroot Hummus

Smoked Mackerel & Lemon Pate Croustade w Caviar

Sesame Mini Bagel w Salt Beef, Dill Pickle & Mustard Mayo

Sesame Mini Bagel w Smoked Salmon, Capers & Cream Cheese

Chicken Liver Parfait on Toasted Brioche w Apple & Pear Chutney

VEGGIE/VEGAN:

Crispy Chickpea & Sweet Potato Poppadom w Mango Chutney (VE)

Beetroot & Tomato Tartar Crostini w Vegan Cream Cheese (VE)

Beetroot & Dill Pickle Bagel w Vegan Cream Cheese (VE)

Pickled Watermelon & Feta Stack w Basil & Balsamic (V)

White Bean Pate Rice Cakes w Tomato Concasse (VE)

Whipped Blue Cheese, Parsnip Crisp & Pear Cup (V)

Hummus, Cucumber & Pomegranate Flatbread (VE)

Goats Cheese Choux Bun w Caramelised Onion (V)

Miso Mushroom & Carrot Puree Croustade (VE)

Goats Cheese & Caramelised Onion Tartlet (V)

Carrot Puree & Caraway Croustade w Dill (VE)

Hitched

Blame Frank

Dark Chocolate Dipped Fig w Gorgonzola (V)

Beetroot & Tomato Tartare Toasts (VE)

Smoked Tofu & Wakame Rice cake (VE)

Bocconcini, Tomato & Basil Stack (V)

Courgette & Mature Cheddar Blini (V)

Beetroot Cured Devilled Egg (V)

Guacamole & Salsa Tortilla (VE)

Hitched