



Canapé and Bowl Food Menu

2024

Price:£25.00

Vegetarian Canapé Options

Whipped truffle goats cheese with roasted maple beetroot served on black pepper biscuit

Falafel, roasted garlic aioli

BBQ popcorn cauliflower

Mac and cheese croquette, roasted garlic aioli

Shallot tarte tatin, truffle goats cheese, micro herbs

Savoury lemon and thyme cupcake, whipped soft truffle goats cheese, toasted pistachio

Mini mushroom croustades

Truffle whipped artichoke hearts on cheese biscuit

Crispy cones filled with blue cheese mousse, toasted pecans

Beetroot and Celeriac tart with fresh blackberries

Rosemary goats cheese skewer, confit tomatoes and balsamic glaze

Roasted cauliflower shot with crispy shallots

Meat Canapé Options

Mini Yorkshire puddings with rare roast beef and horseradish cream

Haggis croquette with whiskey cream sauce

Confit duck croquettes, sticky plum sauce

Beef slider, cheddar, Onion jam

Pork belly with apple and crispy kale

Happy Plate

Mini hasselback potatoes with crispy pancetta, sour cream, chives

Chicken liver parfait on rosemary toast, red onion jam, micro cress

Mini beef wellington, pancetta mousse, horseradish cream, micro leaf

Beef tartare, dijon, capers, cornichon, sourdough toast

Scotch egg, brown sauce

Fish Canapé Options

Smoked salmon blini with lumpfish caviar and fresh dill, lemon cream

Fish and chips, with tartar sauce

Hot smoked salmon fishcake, dill and lemon aioli

Smoked mackerel pâte croustade, lemon cream, dill

Smoked salmon mousse in edible cups with lumpfish caviar, micro rocket

Prawns with in mango, lime and coriander cup, salsa

Tuna tartare with sesame and chilli sambal

Smoked salmon vol-au-vents with pickled cucumber

Sweet canapé Options

Triple chocolate brownies, whipped vanilla cream, raspberries

Edible cones, lemon curd, mini meringue

Edible cups, strawberry salsa, chantilly cream - strawberries and cream

Bowl Food Options

Roasted truffle and maple butternut squash with goats cheese, herb and lemon couscous

Slow cooked lamb shoulder, smoked and whipped mash, crispy leeks, jus

Steak and thick cut chips, bearnaise or chimichurri sauce

Beef Bourguignon, smoked mash potatoes, baby spinach and crispy shallots

Beef cheek, wild mushrooms, potatoes and pickled cucumber

Mini beef wellingtons, buttered mashed potatoes, mushroom duxelle, red wine jus

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Happy Plate

Grilled salmon, baby potatoes, confit tomatoes, fennel slaw, artichoke

Slow cooked and smoked beef brisket, soft polenta, sauteed onions, jus, crispy onion

Macadamia dijon cream sauce , seared celeriac scallops, parmesan crisp, tarragon oil

Roasted cauliflower, caramelised dates, tahini dressing, lemon and herb oil, pine nuts

Rare roast beef, smoked horseradish mash, red wine jus

Fried chicken, coleslaw, pickles

Jerk chicken, rice and peas, pickled onion

Dessert bowl foods

Mini meringue nest, blackberries, passion fruit, vanilla cream

Triple chocolate brownie squares, poached champagne strawberries, vanilla bean custard

Warm sticky toffee, brandy cream, toasted pecans

Grilled pineapple, salted caramel and praline

Lemon meringue pie, mint, berries

Lavender panna cotta, thyme crumb, blackberries, edible flowers

Hitched