



Canapé Menu 2025

Price:£6.00

Vegetarian/Vegan

Brie and leek tartlet with parmesan mousse and crispy onion

Goat cheese mousse, crispy focaccia and fig

Falafel and avocado pure with pickled shallot (vegan)

Wild mushroom and puff pastry with truffle aioli (vegan version available)

Beetroot rösti with curry aioli and coriander (vegan, gluten free)

Mozzarella arancini and pesto-mayo (vegetarian)

Cauliflower fritters with sesame mayo and toasted seeds (vegan)

Tapenade bruschetta and toasted pine nuts (vegan)

Baby potato with pea mousse and asparagus (vegan, gluten free)

Brie cheese and strawberry skewers (gluten free)

Welsh rarebit

Seafood

Salmon and cream cheese roulade with dill and cucumber

Tuna tartar with rice crake, miso aioli and crispy nori

Smoked salmon mousse, rye bread and red onion

Mini Fish cakes with dill pickled cucumber and tartar (vegan option available)

Nordic prawn cocktail aka toast skagen and rye bread

Smørrebrød selection (vegetarian, meat or seafood)

Blini platter (sour cream, caviar, red onion, gherkins, cured salmon)

Meat

Pulled chicken, rice cracker and curry dressing (gluten free, dairy free)

Sarah Green Catering

Honey glazed pork belly and apple compote (Gluten free)

Smoked duck and apricot with balsamic reduction (dairy free)

Mini sausage rolls with mustard aioli (vegan version available)

Chicken liver pâté with toasted sourdough and onion chutney

Swedish Meatballs and peppercorn mayo (dairy free)

Smoky beef and toasted brioche with horseradish

Choux pastry with smoked venison and cream cheese

Antipasti skewers (cured meat, artichoke, cheese, olive)

Braised harissa lamb with tzatziki and mint

Roasted Chorizo with paprika jam (gluten free, dairy free)

Venison with lingonberry, potato rösti and sour cream (gluten free)

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