

Canapé Menu

Selection of hot and cold Canapés

Four Canapés - £16.50 | Six Canapés - £24.55 | Eight Canapés - £32.50
Additional Canapés - £4.15

HOT CANAPÉS

Meat

Banham Farm Grilled Chicken
Yakitori Skewer (ho)

Hereford Rolled "Fillet Steak & Chips",
Bearnaise, Tomberry

Middle Eastern Spiced Herdwick
Pressed Lamb Shoulder,
Spiced Ketchup

Suffolk Chorizo Dolce, Roast Garlic,
Saffron Mayonnaise (gf)

Fish

Tiger Prawn Toast, Yuzu & Ponzu

Smoked Haddock and Mushy Peas
Fishcake, Sicilian Lemon,
Caper Aioli

Smoked Cornish Cod Taramasalata,
Confit Jersey Royal Potato,
Broad Bean Pesto (gf, ho)

Blackened Cajun Monkfish,
Charred Pineapple,
Chilli and Lime Salsa (gf, ho)

Vegetarian

Montgomery Cheddar Beignet,
Spiced Apple,
Hawkes Cider Chutney (v)

Korean Fried Smoked Tofu,
Kimchee, Korean BBQ Glaze (v)

Persian Tandoori Cauliflower, Sumac
Soya Yoghurt, Pomegranate
(ve, gf, ho)

Patatas Bravas, Saffron Aioli,
Paprika Ketchup (v)

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free dish. (ho) denotes healthy option.
Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
All prices quoted are exclusive of VAT and subject to change.

COLD CANAPÉS

Meat

Duck Liver Parfait,
Morello Cherry Jam, Sable

Whipped Smoked Chicken Mousse,
Alsace Bacon, Smoked Tomato
Ketchup, Sesame Cone

Coronation Chicken Apricot, Mango
Gel, Smoked Almond Cannelloni

Herdwick Persian Lamb Fillet Tartare,
Sumac Labneh, Pomegranate (gf, ho)

Fish

Chalk Farm Sea Trout, Crème Fraîche,
Asparagus, Keta,
Dark Rye Toast (ho)

Bloody Mary Shot, Queen Scallop,
Ceviche (gf)

Butter Poached Lobster, Whipped
Cream Cheese, Avruga Caviar,
Dill Tart

Torched Suffolk Mackerel,
Kombucha, Buckwheat Tart
(gf, ho)

Vegetarian

Pickled Foraged Wild Mushrooms,
Tarragon Emulsion, (ve)

English Pea, Broad Bean Mint Salsa,
Vegan Feta Tart (ve, gf)

Potato, Leek, Black English Truffle
Shot (v, gf)

Whipped Wensleydale,
Spiced Carrot Relish,
Savoury Scone (v)

DESSERT CANAPÉS

Assortment of Mini
Cheesecakes, including:

- | | |
|-------------|------------|
| - Caramel | - Marble |
| - Raspberry | - New York |
| - Chocolate | Cheesecake |
| - Blueberry | |

Assortment of filled
Choux buns, including:

- | | |
|-------------------------------|--------------------------------|
| - Double Chocolate | - Double Raspberry |
| - Mango and
Passionfruit | - Nutty Caramel and
Vanilla |
| - Blackcurrant and
Vanilla | - Pistachio and
Chocolate |

Whipped Espresso, Dark Chocolate Ganache
and Salted Caramel Cone

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