

# Canapé Menu

Selection of hot and cold Canapés

Four Canapés - £18.15 | Six Canapés - £27.00 | Eight Canapés - £35.75  
Additional Canapés - £4.60

Enhance your reception by offering a combination of Canapés and Bowl food

Three Canapés and Three Bowl Food Items- £41.50

Please speak to your Event Manager for our Bowl Food Menu

## HOT CANAPÉS

### Meat

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

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

Herdwick Lamb Kofta,  
Tahini Yoghurt,  
Pickled Red Cabbage Gel

Banham Farm Grilled Chicken  
Yakitori Skewer (ho)

### Fish

Fisherman's Pie  
Salmon, Leek, Dill and  
Mature Cheddar Mash

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

Tiger Prawn Toast,  
Yuzu & Ponzu

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)

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

Chapel and Swan Smoked Salmon  
Ballantine, Beetroot Caviar,  
Horseradish Crème Fraîche,  
Carraway Toast (gf, ho)

### Vegetarian

Pickled Foraged Wild Mushrooms,  
Tarragon Emulsion, (ve)

Aubergine Tartare, Aquafaba Egg  
Yolk Emulsion, Salt and Vinegar  
Galette Crisp (ve, gf)

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

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

## DESSERT CANAPÉS

Double Chocolate Brownie,  
Sour Morello Cherry Compote

Mini Yuzu Meringue Tart,  
Lemon Sherbet

Caramelised Rum Pineapple Tart,  
Coconut Cremeux, Toffee Popcorn

Baked New York  
Madagascan Cheesecake,  
Blueberry Compote (gf)

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