HANDMADE GOURMET CANAPÉS

Selection of canapés, served in a variety of ways:

Cold Canapés
- Beetroot-Cured Salmon on Rye Bread with Lemon Crème Fraîche and Fennel Pollen
- Smoked Trout Blini with Horseradish Cream and Cucumber Relish
- Devon Crab Tartlet with Shredded Apple & Fennel
- Moroccan Spiced Lamb with Pomegranate and Mint Pesto
- Garlic & Coriander Spiced Chicken with Tomato Relish and Wasabi Sour Cream
- Herb-Crusted Lamb, Pea Pesto and Toasted Pumpkin Seeds
- Thai Beef Salad, Lime Dressing and Toasted Sesame Seeds
- Smoked Duck with Sweet Potato Cake, Caramelized Onions and Thyme
- Smoked Chicken with Pear Marmalade and Walnut Granola
- Parmesan Shortbread with Sundried Tomato Mousse and Basil Crisp (V)
- Grilled Polenta with Gorgonzola and Toasted Pine Nut (V)
- Portobello Mushroom with Balsamic Shallot Relish and Shaved Parmesan (V)
- Silken Tofu with Carrot, Mango & Coriander Salad and Thai Chilli Dressing (V)
- Smoked Stilton Beignet with Red Onion Relish (V)

Hot Canapés
- Chinese Pancake filled with Balsamic Duck and Figs
- Pulled Pork Fritters with Apple Remoulade
- Chicken Lollipops with Sesame Seeds & Teriyaki Sauce
- Haggis-Crusted Quail’s Eggs with Piccalilli
- Salted Cod Croquette with Citrus Mayonnaise
- Porcini Mushroom & Truffle-Scented Arancini with Smoked Arrabbiata Sauce (V)

Please select 4 canapés from the above selection

£7.50 per person

Prices exclusive of VAT