

Canapés

We recommend allowing 1 to 1.5 hours for your reception drinks and canapés. This gives you the opportunity to mingle with guests and take photographs prior to sitting down for your meal. Pricing for the canapés selections includes service for one hour.

CHEF'S CHOICE

Our Chef's choice canapés menu showcases four meticulously crafted varieties tailored to complement your selected menu, incorporating trending and seasonal ingredients.

4 varieties: £10.00

**Mini Yorkies, braised beef, onion gravy, horseradish.
Sticky sausages, hoisin, honey and sesame seeds.
Thai fishcakes, hot jam.
Butternut squash arancini, sage pesto.**

LUXURY CANAPÉS

4 varieties: £12.00

**Potato rosti with chorizo and quail egg, spicy dressing
Katsu chicken skewers
Minted pea tartlets, crispy pancetta and hollandaise
Pork apple and chorizo pastries, mustard sauce
Slow cooked belly pork glazed with maple syrup & pomegranate
Sticky sausages, hoisin, honey and sesame seeds
Asparagus spears, Parma ham, blue cheese hollandaise
Cumberland sausage and mash, Dijon foam
Mini Yorkies, braised beef, onion gravy, horseradish
Lemon chicken bon bons, lemon sauce
Smoked haddock croquettes, aioli
Thai shrimp salad, lime dressing
Tuna nicoise skewers
Teriyaki salmon, tempura, tomato jam and coriander
Harissa glazed prawns with mango
Thai fishcakes, hot jam
Crab corn cakes, lime and chilli**

SPECIAL CANAPÉS

4 varieties: £15.00

**Mini fish and chips, minted mushy peas
Duck & hoisin lollipops, chilli and coriander
Blini, carpaccio of tuna, wasabi dressing
Tempura king prawns, chilli and honey sauce
Seared scallops, pickled cucumber, spiced tomato salsa
Mini sliders, vintage cheddar, chilli jam**