

# Canapés

Minimum order 20 people

4 items- £17.95pp

6 items - £24.95pp

8 items – 29.95pp

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. To create a bespoke menu, please advise your co-ordinator. Vegan options are also available

Below are some examples of our options

## Meat

Slow cooked confit duck leg terrine with cherry gel and crispy skin shard

Whipped chicken liver pâté with truffle on a charred brioche crouton topped with candied raspberries

Rare fillet of beef, potato crisp, truffle hollandaise sauce

Guinea fowl and potato croquette, parsnip and Manchego Purée

## Fish

Smoked mackerel mousse, spinach blini, horseradish crisp

Flaked confit salmon, potato fondant, citrus crème fraîche

Jerusalem artichoke crisp, white crab, chilli and fennel

Shrimp and chive Marie rose filled croustades with fine tomato con case

## Veggie/Vegan

Whipped goat's cheese, caramelised fig, hazelnut praline

Polenta, mushroom duxelles, truffle mayonnaise, parmesan crisp

Beetroot hummus, rosemary cracker, sundried plum tomato, olive soil

Butternut and brie arancini

## Desserts

Blackberry chiboust

Lemon mirlington tart (GF)

Pear and ricotta choux bun

Victoria sponge

