



## *Canapé & Drinks Reception food*

**Cold set Tapas & nibbles selection**  
**drop off delivery suitable for casual events , no service required**

Garlic and herb prawn skewers[*gf*]

Serrano Ham, Manchego cheese & tomato jam Crostini

Spanish omelette with Chorizo

Giant Catalan Picante olives with spices and peppers

Piquillo peppers filled with Tuna or Garlic cream cheese [*gf*]

Pintxos Matrimoni -Anchovies on toasted bread, with green herb and garlic

**£14.50 pp**

### **Oyster Bar or Canapé**

**Add something different to any occasion with fresh Native Oysters**  
**accompanied with a selection of sauces & toppings**  
**create a bar for guest to help themselves or circulate the room with oysters**

#### **Platters**

Contact us for more information

### **Caviar station**

#### **Luxury Vostok Caviar**

Served with Blinis, sour cream fresh herbs

**Italian White Sturgeon** 250g £205.00

**Royal Oscietra** 250g £321.00

**Beluga** 250g £343.00

# Canapés

## The Classic selection

A selection of familiar favourites ideal for any type of event

Tomato olive & shallot Bruschetta [vg]

Baby Yorkshire pudding with rare roast beef creamed horseradish & roquette leaves

Home-made sausage rolls with Dijon mayonnaise

Coconut Chicken satay[gf]

Mini warm Sheppard's Pie in pastry cup

Smoked salmon pate, German pumpernickel with sustainable caviar & chives

Mini Baked potato, sour cream & chives [v]

Mini Baked potatoes with Olive Tapenade & chives[vg]

Onion marmalade tartlet with Shropshire blue cheese [v]

# Canapés

£2.65 per canapé

Chef in attendance set £150.00 per chef

5 @£13.25 / 6 @15.90 / 8@£21.20

A choice selection of canapés to suit all occasions

## Spoons

Marinated fjord Sea trout ceviche with sweet pickled ginger wasabi mayonnaise [gf]

Tofu , Sautéed broccoli edamame beans with sesame and ponzu dressing [vg]

Wild red Argentinian prawn, Pineapple and sweet chilli salsa [gf]

Cajun spiced queeny scallop, sweet potato, spring onions & brown butter[gf]

Slow cooked pork belly in Korean honey bbq

## Pastry

Wild mushroom with Tarragon & crème fraiche [v]

Slow cooked pulled pork with sticky smokey bbq , hot and sour pickled  
cucumber

Crispy pancetta with poached quail eggs and hollandaise sauce

Aromatic Roast Duck, Soy chilli with Thai basil , crispy tartlet

Smoked pancetta, ham & creamy Brie tartlet

Classic Pissaladiere puff pastry tartlet

## Arancini

Wild mushroom with grana padano

Creamy Dolcelatte & prosciutto

Roast butternut squash and sage leaf, parmesan cheese

Tomato & grilled pepper [v]

Sun blush tomato Mozzarella & basil

## Meaty / Skewers

Rosemary and garlic mini lamb kebabs [gf]

Crispy Thai chicken Bon-Bon with smoked chilli ailo

Lemon and herb chicken Bon-Bon with salsa Verde[gf]

Mini Quail eggs scotch eggs with HP sauce

Spicy lamb Kofta with Minty yoghurt

Mini Burger bites with tomato and jalapeno jam , brioche topper

Spicy shredded Beef Tostadas[gf]

Confit Duck spring rolls, sweet hosin & chives

## Fish & Shellfish

Crispy Panko prawn Kimchi mayo  
Sautéed King Prawn lime and ginger & Thai herbs [gf]  
Seared scallop , pea puree & chorizo [gf]  
Beetroot Blinis, smoked salmon pate sustainable caviar  
Sesame encrusted sea-tout skewer wasabi mayonnaise [gf]

## Rustic bruschetta & crostini

### all served cold

Prosciutto with crushed butter bean ciabatta crostini  
Whipped Goats cheese with grilled peach [v]  
Crushed minted pea feta cheese on toasted ciabatta [v]  
Crushed sweet potato , fig with crumbled feta & pomegranate [v]  
Hummus, piquillo pepper chargrilled sourdough [vg]

## Veggie/vegan

Polenta chip with Aubergine puree , sweet roasted cherry vine tomatoes and olive crumbs [gf/vg]  
Pani Puri filled with potato, lentil, chick pea with mint and tamarind pearls  
Tenderstem pakora with lime pickle [vg/gf]  
Piquillo pepper filled with vegan feta and herb cream cheese [v/gf]  
Roasted Aubergine with sweet red pepper drops in crispy Taco shell [vg]  
Turkish red lentil kofte, garlic sauce [vg]  
Cheese and chilli Empanada [v]  
Grilled courgette , roast pepper, crushed white beans with Moroccan spices [vg/[gf]  
Sweet pea guacamole Tostadas (vg) [gf]  
Sweet potato curried Korokke with aioli (v)

## Dessert Canapés

Classic lemon tart, raspberry crisps

Forest berry Pate de fruits [gf]

Macarons various flavours [nuts]

Vanilla Madeleines

Orange blossom Madeleines

Dark chocolate tartlet

White chocolate mousse with raspberries chocolate shell [gf]

Dark chocolate Brownie bites [gf]

Cherry Bakewell tartlet

Apple and cinnamon parcel

**Sweet canapés individual £2.80 each**

**Chefs Mixed selection [3] for £3.50 pp**