

Canapés Menu

Please choose items from the following canapé options to create your own Individual canapé menu

10 Canapés 18

15 Canapés 25

Cold Canapés

Vegetarian

Croustarde of Roquefort with Asparagus
Quails eggs, Celery & Mustard Remoulade
Parmesan Shortbread with Creamed Goats Cheese, Fig Chutney
Crispy Artichoke Heart
Jerk spiced Halloumi Skewers
Mini Pressed Potato and Caramelized Galette

Fish

Cornets of Salmon “Moscovites”
Essex Smoked Salmon Coconut Fish cakes
Fresh Rock Oyster with Citrus
Blinis with Caviar and crème fresh
Smoked Eel with Beetroot and horseradish

Meat

Pressed Pork terrine
Lebanese sausage roll tahini yogurt & pomegranate
York Ham with Grain Mustard dressing
Chicken Liver Parfait on Croustade

Hot Canapés

Vegetarian

Wild Mushroom and Celeriac Pizza
Vegetable Spring Rolls
Spinach and Roquefort Tartlet
Leek and gruyere Quiche
Bouchée of Wild Mushrooms with Tarragon

Fish

Fish and Chips
Fish Cakes with Curried Mayonnaise
Crispy Rock Oysters with Pickled Vegetable salad and citrus
mayonnaise
Classic Breadcrumbed Prawns with sweet chilli
Salt Cod Fritters with Aioli
Deep Fried scallops with Ponzu

Meat

Warm Pulled Brisket with Horseradish and Fukujinzuke
Chicken and leeks Brochette with Curry Oil
Tandoori Chicken With Raita
Beef and Spring onion Brochette
Crispy Duck Wonton
Wild Boar Meat balls with Spicy Tomato

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill