

# Canapés and Bowl Food

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Our canapés are the perfect light bite or try our more substantial bowl food offering. Can't decide? Why not combine the two.



**Please note:**

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply to the canapé menu.
- Minimum numbers of 30 apply to the bowl food menu
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

**Canapés** (minimum numbers of 20 apply)

<b>4 pieces</b> (per person)	<b>£12.95</b>
<b>6 pieces</b> (per person)	<b>£17.95</b>
<b>Additional canapé</b>	<b>£3.50</b>

**Hot canapés**

- Carrot and sunflower seed vegan ball maple and nigella seed syrup (vg)
- Yoghurt and sumac marinated chicken skewers smoked aubergine dip (h)
- Rare roast beef, Yorkshire pudding with horseradish cream
- Chicken and hoisin won ton with cucumber (h)
- Sticky cocktail sausages, honey, coarse grain mustard and tarragon
- Thai fishcakes with sweet chilli and soya dip
- Caramelised onion, butternut squash and goats cheese tart (v)
- Fried polenta, olive tapenade and oven dried cherry tomatoes (v)

**Cold canapés**

- Smoked salmon, cucumber and cream cheese
- Crostini with fig jam and blue cheese (v)
- Wild mushroom, truffle and tarragon tartlet (v)
- Rainbow carrot and fennel seed rösti (vg)
- Soya mince Thai lettuce cup (vg)

**Dessert canapés**

- Mini chocolate brownie bites with coffee mascarpone (v)
- Mini lemon meringue tarts (v)
- Tropical fruit refresher (vg)

**Bowl Food** (minimum numbers of 30 apply)

<b>Three bowls</b>	<b>£22.00</b>
<b>Additional bowls</b>	<b>£5.50</b>

**Hot bowls**

- Breaded fish and chips with tartare sauce and pea puree
- Sticky glazed feather blade beef with new potatoes and pickled radishes
- Garden herb marinated chicken thigh, Kohlrabi, fennel and sunflower seed slaw with sriracha yoghurt (h)
- Mini Cumberland sausages and grain mustard mash with rich red wine and onion gravy
- Miso marinated salmon with Asian style noodles
- Thai vegetable curry with rice (vg)
- Firecracker buttermilk chicken
- Thai sweetcorn fritter with sriracha coconut yoghurt (vg)

**Cold bowls**

- Superfood bowl – roasted kale, butternut squash, toasted seeds, maple and lime dressing (vg)
- Salted baked beetroot, vegan feta, rainbow quinoa and pomegranate molasses with fresh herbs (vg)
- Sweet and sour salt and pepper cauliflower (vg)