



Canapé Menu





Canapés

Vegetarian & Vegan

Crispy polenta, charred red pepper, Parmesan
Parsley & wild garlic arancini, rose harissa mayo
Roast chestnut mushroom & caramelised shallot tartlet
Courgette & pea fritter, whipped mint yogurt
Crispy cumin courgette bites, yogurt, toasted coconut
Mini cheese scone, rosemary butter, sea salt, thyme
Spinach, feta & spring onion falafel, harissa yogurt
Roast squash, goat's curd, crispy sage leaves
Manchego shortbread, black olive tapenade, basil
Charred squash, smoked paprika aioli, dukkah
Crushed peas, mozzarella, mint, toasted rye
Beetroot carpaccio, goat's cheese, toasted hazelnuts
Cauliflower bhaji, green chili, cucumber raita
Somerset Brie, cranberry, rye toast
Roast beets, goat's curd, dill
Toasted bagel bites, cucumber ribbons, vegan cream cheese, rocket pesto
Harissa cauliflower, pickled red onion & quinoa tabbouleh

Fish & seafood

King prawn filo twist, sweet chili dipping sauce
Prawn, mango & lime ceviche tartlet
Smoked mackerel pâté, horseradish cream, crispy capers, toasted sourdough
Beetroot cured salmon, dill cream cheese, blini



Hot smoked trout fishcake, dill & lemon aioli
Gravadlax with chili crème fraiche, toasted rye
Corn taco with flaky white fish, lime crema, pickled jalapeño
Scallop, pancetta crisp, chive crème, lemon zest

Meat

Rare beef, baby gem, salsa verde
Chorizo, braised in red wine & balsamic, rosemary skewer
Crispy duck pancake, spring onion, plum sauce
Hard shell taco with slow-cooked beef, ancho mayo, salsa verde
Spiced sausage, smoked paprika yoghurt, mint
Chicken croquette, fennel seed mayo
Smoked duck breast, soy glaze, pickled ginger, spring onion
Yorkshire pudding with rare roast beef & horseradish cream
Chicken tikka skewer, mango chutney, coriander
Soy & sesame pork, pickled cucumber, black sesame
Chicken liver parfait, red onion marmalade, seeded cracker
Confit duck & mango tartlet, coriander leaf
Sticky pork belly, sesame glaze, coriander
Lamb belly skewer, mint labneh, pomegranate

**We recommend between 4–6 canapés per guest for a light reception,
or 6+ for a more substantial offering**

We do not charge VAT

****We can cater for any dietary requirements**