



CANAPES & BOWL FOOD

CANAPE

Canapés and Bowl Fork Food Package

- 4 x canapes £20.00 per person
- 6 x canapes £28.00 per person
- 8 x canapes £36.00 per person
- 12 x canapes £48.00 per person
- 4 x bowl food £24.00 per person
- 4 x canapes & 4 x bowl food £40.00 per person
- 6 x canapes & 6 x bowl food £55.00 per person

Cold Canapés

Vegetarian

Stilton Cheese, Endive, Pickled Beetroot and Cress Salad (D), (Su)

Chargrilled Pepper and Pecorino Tart, Balsamic Glaze (D), (Su)

Goat cheese, Red Pepper Gel, Balsamic Pearls, Sourdough Crackers (D), (G), (Su)

Brie Bites, Winter Berry Compote, Crostini (G), (D)

Grilled Vegetable Roll with Cream Cheese, Olive Tapenade, Tortilla (G), (D)

Vegan

Vegan Beetroot Tartar, Mango Yolk, Cress (G), (Su)

Crispy Flour- Bubbles with Roasted Root Veg and Spiced Chickpea (G)

Falafel, Pomegranate Salsa, Beetroot Hummus, Lettuce Cup (Se), (Su)

Charred Watermelon with Pepper Marmalade Skewers

Meat

Corn Beef, Plum Compote, Celeriac Remoulade, Crostini (Su), (Ce), (G), (E)

Ham and Hock Terrine, Quince Jelly, Cracker, Pickled Walnut (Su), (G)

Pastrami Beef, Shallot Cream, Rye Bread (G), (D)

Carnation Chicken, Chives, Sourdough Croute (E), (G), (D)

Parma Ham, Crostini, Creme Fraiche, Chives (G), (D), (Su)

Seafood

Maple Glazed Tuna, Spinach Blinis, Mint Mustard Crème Fraiche (F), (G), (Mu), (D)

Applewood Smoked Salmon, Lemon Thyme Choux, and Fig Jam (F), (G), (D), (Su)

Smoked Petuna Ocean Trout, Lemon, Dill Cream Fraiche, Keta caviar, Cracker (F), (G), (D)

Salmon Tostada, Pickled Beetroot, Horseradish Cream (G), (Su), (D)

Allergen Guide

ce – celery cr – crustacean e – egg f – fish g – gluten

l – lupin mi – milk mo – mollusc mu – mustard

p – peanut se – sesame so – soya su – sulphite tn – tree nut



CANAPE

(cont)

Hot Canapés

Vegetarian

Wild Mushroom Arancini, Truffle Mayo (D), (E), (G), (Mu)
Tomato, Feta and Pesto Puff Bites (Nu), (G), (E), (D)
Baby Vegetable Tempura, Tentsuyu Dip (G), (So), (Su)
Vegetable Spring Roll and Sweet Chili Sauce (So), (Se), (G)

Vegan

Cassava Fries with Black Bean Mole (G)
Beetroot and Pinenut Galette, Mango Mustard Relish (Nu), (Mu)
Charred Teriyaki Tofu and Sesame Skewers (So), (Se)
Mushroom Quesadilla with Tomato Salsa (G), (So)

Meat

Pulled Beef Quesadilla with Tomato Salsa (G), (Su), (D)
Crisp Fried Chicken Gyoza , Kimchi Mayo (G), (E), (Mu)
Beef Croquette and Amarillo Aioli (G), (E), (D)
Coxinha with Yuzu Chilli Jam (E), (G), (Su), (D)
Malai Chicken Tikka with Mint Sauce (D)

Seafood

Prawn Tempura Wasabi Mayo (Cr), (G), (D), (E)
Essex Cock Crab Cakes, Black Garlic Aioli (E), (G), (F), (Mi)
Smoked Haddock Croquette, Horseradish Cream (E), (G), (F), (Mi)

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CANAPE

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Desserts

White Chocolate cheesecake (G), (N), (E), (D)

Red velvet cake (G), (N), (E), (D)

Pistachio raspberry slice (G), (N), (E), (D)

Berry pannacotta (G), (N), (E), (D)

Classic Opera (G), (N), (E), (D)

Tiramisu (G), (N), (E), (D)

Coffee tart (G), (N), (E), (D)

Bonafee tart (G), (N), (E), (D)

Yuzu tart (G), (N), (E), (D)

Chocolate pecan tart (G), (N), (E), (D)

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BOWL FORK FOOD

Cold Options

Vegetarian

Roasted Crown Pumpkin, Smoked Ricotta and Black Bean Salad (D)
Heritage Tomato, Buffalo Mozzarella, Basil Oil, Balsamic (D), (Su)

Vegan

Thai papaya, Tofu, Chilies, Soy Ginger Glaze, Crushed Peanut (So), (N)
Crispy Oyster Mushroom, Asian Slaw, Sriracha, Bao Bun (G), (Su)
Tender Stem Broccoli, Sun Dried Tomato, Crispy Garlic, Tarragon Dressing (Su)

Meat

Canary melon, Shaved Parmesan, Balsamic Dressed Parma Ham Salad (Su), (D)
Smoked Chicken, Baby Gem, Crutons, Caesar Dressing, Parmesan (G), (F), (E), (D)

Seafood

Cocktail Shrimp Salad, Marie Rose (E), (Cr)
Yellow Fin Tuna, Avocado, Mango, Coriander Foam, Tiger milk (F)
Nicoise Salad, Tuna, Quail Eggs, Green Beans, Heirloom Tomato (E), (F), (Su)

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BOWL FORK FOOD

(cont)

Hot Options

Vegetarian

Five Cheese Macaroni, Black Truffle, Peashoot (D), (G)

Halloumi Fritters , Harissa Mayonnaise, Skinny Fries (D), (E), (Mu)

Wild Mushroom Risotto, Grilled Ceps, Truffle Oil, Pecorino (D)

Vegan

Crispy Baby Courgetti Tempura, Udon, Vegan Chili Mayo (So), (G)

Crispy Cauliflower Wings, Kimchi Vegan Mayo, Arugula (G), (So), (Mu)

Meat

Thyme Scented Grilled Chicken, Roast Vegetable, Balsamic Glazed Confit Garlic (Su)

Nduja, Roast Chicken and Mascarpone Risotto (Ce), (D)

Braised Short Rib, Orzo Pasta, Red Pesto, Quince Glaze (G), (Su), (D), (TN)

Gourmet Angus Beef Sliders (G), (D), (E),

Butter Chicken Masala, Basmati Rice, Poppadoms (D), (N)

Seafood

Cornish Seafood Risotto, Bronze Fennel, Mullet Bottarga (F), (Cr), (Mo), (D), (Su)

Battered Cod with Hand Cut Chips, Tartar Sauce (G), (E), (Mu), (F), (Su)

Cayenne Dusted Baby Squid, Lime Aioli, Crispy Seaweed (Mo), (E), (Mu), (G)

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