CANAPÉS & SNACKS

CANAPÉS (Minimum 20 per individual item)

Colston Basset & Cider Pickled Vegetable Crackers Spiced Cauliflower Fritters, Vegan Aïoli Pork & Harissa Croquettes with Parsley Mayo Smoked Mackerel, Pickled Cucumber, Watercress & Horseradish Mayonnaise on Rye	3.5 per piece
Peas, Broad Beans, Mint & Lemon with Red Gem Scottish Salmon Pastrami with Crème Fraîche And Dill Crispy Chicken Milanese Bite with Datterini Salsa Verde Welsh Rarebit Fritter and Truffle Aïoli	4 per piece
Padron Pepper and Preserved Lemon Skewer Roasted Beetroot, Horseradish, and Quail Egg Blini Goats Cheese & Chicory Crostini with Balsamic Pickled Shallots Salted Cod and Sweetcorn	4.5 per piece
St Ives Crab Focaccia Toasts with Radish and Chilli Crispy Fried Atlantic Prawn, Preserved Lemon Aïoli Steak Tartare, Dripping Brioche and Picked Walnut Ketchup Pecorino & Truffle Arancini	5 per piece
Doughnut with Strawberry Jam and Saffron Custard Mini Chocolate & Hazelnut Brownie Mini Rose Pavlova	3.5 per piece
SNACKS (Minimum 10 per individual item)	
Cubitt House Montgomery Cheddar & Beef Slider with Pickles Sausage Roll, Homemade Brown Sauce Scotch Egg, Kimchi Ketchup Vegan Nduja & Cheese Slider with Pickles Panelle, Salsa Verde Crispy Chilli Squid and Aïoli	9 8.5 9 9 6 10.5
EXMOOR CAVIAR AND BLINIS SEASONAL CRUDITES SERVED WITH ROMESCO, LABNEH AND MOJO VERDE SEASONAL OYSTERS SERVED WITH A SHALLOT MIGNONETTE	40 40 22
FINISHING TOUCHES	
Individual British Cheese Board Seasonal Petit Four	16 4.5

Click for Calories

