



CANAPES & BOWL MENU

CANAPÉS

£5 each

SEARED TUNA

citrus ponu & sesame

BEETROOT TARTAR (VG)

walnut & honey vinegrette

SEARED BEEF

szechuan chilli crunch, lime & corainder sour cream

COMTE A CHOUX (V)

sesame sweetcorn pate

SWEET CHILLI & SALMON PATE

pink ginger & rye bread

SWEET CANAPÉS

£5 each

GRILLED PINEAPPLE

basil syrup & meringue

PEAR TARTAR

cashew cream, pecan nuts & maple

COCONUT & LEMON GRASS ARANCINI

CINNAMON APPLE TEMPURA

PECAN TARTLET

MINI PAVLOVA

FRUIT SKEWERS

TOASTED BRIOCHE MATCHA CHEESECAKE

LEMON DELICE

CHOCOLATE MOUSSE TART

MINI FRUIT TART

CANAPÉ & BOWL STYLE

£5/£8 each

OCTOPUS

nori & saffron aioli

CRISPY CHAR SIU PORK BELLY

spiced red cabbage

CURED SALMON

eel sauce & carrot slaw

SPICED DUCK CONFIT

cucumber & leek, hoi sin

MINI EDAMAME FALAFEL (VG)

baba ghanoush

HALLOUMI RED CHILLI RELISH (V)

hummus & dukkha

SHIITAKE MUSHROOMS (V)

honey sesame soy & lemon giant couscous

KING PRAWN

xo sauce & green apple

HARISSA CAULIFLOWER (VG)

mango & miso sesame

MINI VERMICELLI SALAD (VG)

pickled shimeji mushrooms & fried leeks

QUORN THAI SALAD (VG)

CHICKEN TIKKA

raita & mini poppadums

STICKY GOCHUJANG CHICKEN

lime & mint yogurt

PANEER & CUCUMBER SKEWERS (V)

togarashi

MINI KOFTA

spiced tahini yogurt