



THE
CHAMBERLAIN

Canapés
2026





Canapés

Please select a minimum 3 Canapés per person.
We have a minimum order of people and a maximum amount you can order
canapés for - please ask us before making your selection.

£4.00 PER CANAPE, PER PERSON

MEAT BASED

Ham hock croquettes, pineapple ketchup
Chorizo scotch egg
Chicken liver parfait, crostini
Duck rilette crostini

FISH BASED

Smoked salmon blinis, celeriac & beetroot remoulade
Tempura prawns, wasabi mayo
Crayfish, Marie Rose, baby gem lettuce

VEGETABLE-BASED

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)
Breaded Cotswold brie, fig & redcurrant chutney (v)

PLANT-BASED

Mushroom arancini, truffle mayo (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Onion & truffle pissaladiere (pb)

DAIRY/WHEAT FREE BASED

Beetroot tartare (pb)
Pistachio, kalamata olives, tomato (pb)
King prawns, lemon, coriander
Sweetcorn fritter, roasted tomato salsa (pb)

SWEET

Warm treacle tart, clotted cream (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons



Ann Mathew

SALES & EVENTS MANAGER

T: 020 7680 1500

E: Chamberlain.Hotel@fullers.co.uk