



Dish

◉ EVENTS AND CATERING ◉



Canape Menu



HOT CANAPES:

Mini onion bhaji with mango chutney (vg)

Vegan cheese & chive potato skin boat (vg)

Bacon & cheese potato skin boat (gf)

Goat cheese, herb chèvre quinoa stuffed mushroom (v)

Tandoori yoghurt spiced chicken skewer lime pickle

Satay chicken skewers with peanut dipping sauce

Charred cumin spiced cauli bites with lemon mayo dip (vg)



Mini cheeseburger sliders

Mini garlic herb mushroom sliders (vg)

Honey glazed cocktail sausage with wholegrain mustard dip

Caramalised onion mushroom crostini (Vg)

Cheese & chive loaded tata tot cups (V)

Bacon & cheese loaded tata tot cups



COLD CANAPES:

King prawn, avo, crostini (GF)

Beetroot, goats cheese tartlet with onion crumb (V)

Sundried tomato chicken roll bite

Scotch Egg halve with piccalilli dressing

Wild mushroom tartlet (Vg)

Mini poppadom with Tandoori spiced tofu & lime pickle (Vg)

Pink beetroot hummus, herb crostini (Vg)

Spiced carrot, labneh, nigella seed on charcoal cracker (V)

Butternut squash bruschetta on black pepper crostini (Vg)

Burrata and rare steak crostini