

APERYER

Canape menu

– prices on request

MEATY

Honey and mustard glazed pork belly with black pudding bonbon & apple mayo

Crispy beef brisket bites with hickory-smoke ketchup and Cajun spiced mayo

Minted lamb and feta koftas with creamy tzatziki

Seared steak on a 'fat chip' with bearnaise sauce and capers

Popcorn chicken with miso mayonnaise and pickled radish

FISHY

Marinated chilli and lime king prawn with gazpacho (or Bloody Mary!) shot

Smoked salmon gravlax with dill and lemon cream cheese, and Scandi pickles on rye

Dressed crab on sourdough toast with zesty lemon mayonnaise and capers

Tuna maki sushi rolls with wasabi and soy

Octopus ceviche with caramelised garlic aioli and seaweed pearl on blini

VEGGIE/VEGAN

Vietnamese Spring rolls with sweet chilli (VG)

Balsamic roast tomato and wild garlic 'pesto' tartlets (VG)

Red onion and caraway bhajis with mango salsa (VG)

Cucumber and red pepper maki sushi rolls (VG)

Mixed falafel bites with lightly spiced, minted coconut yoghurt (VG)

CHEESEY

Mac 'n' cheese bites with truffle mayo

Goats cheese bonbons rolled in toasted hazelnuts with onion jam

Manchego and white onion croquettes with sun-dried tomato ragu and basil

Crispy halloumi nuggets with lemon mayo and cornichons

Parma ham, camembert, and fig chutney bruschetta

SWEET TREATS

Mini chocolate brownie bites with clotted cream

Mini tarte au citron with raspberries and crème fraiche

Mini summer berry pavlova with mint

Mini scone with clotted cream, jam and fresh strawberries

Mini dark chocolate and pistachio torte

APERYER

YORKSHIRE PICNIC

Yorkshire pudding with rare roast beef, horseradish mousse and parsnip crisps

Honey and mustard pigs in blankets

Cider pork bonbons with scrumpy cider mayo

Wensleydale and wild garlic tartlets

Mini pork pies with red onion jam and crispy onions

AMERICANA INSPIRED

Mini bagel bites with pastrami and pickles

Mini hot dogs in brioche bun with ketchup and American mustard

Philly cheesesteak stuffed potato skins

Mini cheeseburgers with tomato relish and gherkin

Fully loaded individual nacho bites with cheese, guacamole, salsa and jalapenos (v)

SUMMER HOLIDAY

Butternut, red pepper and mozzarella arancini with sun-dried tomato ragu (v)

Balsamic roast cherry tomato with basil and wild garlic on crostini (VG)

Melon 'caprese' skewers with mozzarella, basil and sweet strawberry balsamic (v)

Mini bruschetta with oregano and honey ricotta, Parma ham and cornichons (v)

Citrus-cured seabass on blini with dill and lemon crème fraîche

WINTERY NIBBLES

Beetroot and juniper cured salmon with pickled celeriac on crostini

Potato, leek and cheddar croquettes with truffle aioli (v)

Wild mushroom and tarragon filo parcels (VG)

Rare roast beef and dripping on brioche with honey and mustard cream

Confit duck bonbons with sticky orange marmalade

ASIAN INSPIRED

Wonton cups with pad thai noodles (VG)

Thai fish cakes with cucumber and mango salsa (v)

Steamed vegetable gyoza with soy and ginger (VG)

Chicken satay skewers

Mini poppadoms topped with spiced chicken and raita