

# Cold Canapes

---

## **Brioche & Goats Curd (V)**

*Toasted brioche crisp with English goat's curd, fresh strawberry, micro mint & balsamic pearls*

## **Antipasti (V)**

*Buffalo mozzarella, Sunkissed tomato, marinated fig & fresh basil*

## **Smoked Soya Quails Egg (V)**

*Soft boiled quails egg marinated, grilled and served with smoked soya pearls & sesame salt*

## **Cucumber & Kiwi Green Salad (VG)**

*Cucumber cup, avocado cream, kiwi & roasted hazelnut*

-

## **London Gin Cured Salmon**

*Filo pastry cup, home cured salmon, avocado cream & dill*

## **Seared Tuna**

*Seared tuna loin, peach, black sesame & yuzu*

## **White Crab & Gazpacho +0.50p supplement**

*Hand picked white crab with harrisa & tomato gazpacho & cucumber flower*

## **Charred Mackerel Sesame Cone**

*Pickled mackerel with macadamia nut dressing served in a sesame cone with fresh grape*

## **Blue Corn Seabass Ceviche**

*Seabass ceviche served with a homemade emulsion on a crispy blue corn tortilla crips with puffed corn*

-

## **Piccalilli Pork Sausage Roll**

*Country city catering signature sausage roll with Cumberland sausage meat, crispy puff pastry and topped with homemade piccalilli*

## **Thai Chicken Salad**

*Thai flavored chicken salad served in a crispy wonton cup with chili & lime*

## **Duck Choux**

*Choux pastry bun filled with creamy duck parfait and topped with red grape gel*

## **Charcoal Beef Tar Tart**

*Charcoal wafer case filled with Yorkshire dale beef fillet, shallot, chive & grated cured egg yolk*



# Hot Canapes

---

## **Butter Bean Scotch Egg (V)**

*Soft boiled quails egg with a butterbean & red pepper stuffing, breaded & fried*

## **Summer Arancini (V)**

*Creamy fried arancini balls with courgette basil & parmesan*

## **Onion Bhaji (VG)**

*Lightly spiced onion bhaji served with carrot gel, fresh mango & coriander*

-

## **Crab Rarebit**

*Sourdough croute topped with gratinated mature cheddar, beer & brown crab meat*

## **Oyster & Champagne + 50p supplement**

*Fried oyster served with a champagne emulsion & sherry vinegar shallot rings*

## **Squid Boa Bun Sliders**

*Crispy squid served in a squid ink sesame boa bun, garlic miso mayonnaise & pickled ginger*

-

## **Smoked Ham Hock Croquette**

*Smoked ham hock croquette with a pea puree and crumbled black pudding*

## **Duck & Waffle**

*Mini American waffle served with confit duck leg & maple syrup*

## **Sirloin & Tarragon Potato Cracker**

*Crispy potato cracker, rare sirloin steak & Tarragon mayonnaise*

## **Karaage Chicken with Miso Mayonnaise**

*Traditionally Japanese marinated & fried chicken with miso mayonnaise & shisho*



# Dessert Canapes

---

## **Dark Chocolate Tart**

*Short pastry case filled with dark chocolate crèmeux & amaretti*

## **Strawberry Lemonade Macaroons**

*Large chewy almond strawberry flavoured macaroon shells filled with lemon & white chocolate ganache*

## **Mini Doughnuts**

*Homemade doughnuts with selection of seasonal fillings*

## **Salted Caramel Brownies**

*Homemade chewy brownie with a centre layer of salted caramel*

## **Coconut & White Chocolate Cheesecake**

*Mini white chocolate cheesecake with coconut biscuit base*

## **Vegan Apple & Oatmeal Bites**

*Chewy spiced oats, apple compote & dried fruit bar*

