



Canapés Menu

Please choose a variety of canapes from the menus to allow for dietary requirements. I.e GF, VE
Choose your canapes based on 1 flavour per person every 15 minutes of your drinks reception.
i.e. for every 15 minutes you would choose 1 flavour. 2 hours = 8 canapes

Fish

Coconut king prawn, hot mango salsa (gf)

Smoked salmon blinis, lemon cream, caviar

Prawn & sesame toast, sweet chilli sauce

Seared tuna & sesame lollipop, wasabi cream (gf)

Hot smoked salmon mousse, baby cucumber, lemon gel (gf)

Tuna tostada, smokey chipotle mayo

Prawn ceviche, avocado & chilli, tortillas chips (gf)

Meat

Sweet & sour pork belly (gf)

Ham hock & parsley terrine, apple & ginger chutney, English mustard croute

Braised beef short rib croquette, black garlic & mushroom aioli

Apricot & soy cocktail sausages (gf)

Korean-style gochujang lamb skewer

Fillet steak sandwich, tomato butter, crispy onions

Roasted chorizo, sun dried tomato & sweet potato tian (gf)

Pulled chicken quesadilla, guacamole

Mango chilli chicken poppadom, tomato, red onion & coriander (gf)

Thai marinated beef, cucumber & coriander (gf)

V = Vegetarian

Ve = Vegan

GF = Gluten Free



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Vegetarian/Vegan

Welsh rarebit, sultana chutney, oven dried tomato, balsamic croute (v)

Leek & gruyere tartlet, crème fraîche, crispy leeks (v)

Spiced chickpea falafel, tahini yoghurt (ve)

Crispy fried halloumi, hot honey, chilli (v/gf)

Wild mushroom arancini, truffle aioli (v)

Choux bun with whipped feta, chilli & honey (v)

Vietnamese vegetable rolls, sesame dressing (ve/gf)

Spiced hummus, roasted red pepper, toasted sunflowers seeds, flatbread (ve)

Quails egg, roasted tomato & tapenade crostini (v)

Parmesan & rosemary shortbread, plum tomato confit, feta (v)

Mexican mollete, refried beans, pico de gallo (v)

Wild mushroom mousse, pickled shimeji, tarragon crème (ve)