

Canapés Wedding Menu

VEGAN

- Sweet Teriyaki Tempeh Chip, Toasted Sesame and Satay Dip
- Wild Mushroom and Miso Pate, Sourdough Crostini and Pear and Red Onion Chutney
- Chicken Seitan and Rice Spring Roll, Japanese Wasabi Vegan Mayonnaise
- Dates Lollipops, Stuffed with Plant Based Soft Cheese and Candy Pecan
- Roasted Sweet Potatoes and Jack Fruit Crispy Bon Bons BBQ Dip
- Celeriac Remoulade, Aromatic Fermented Tofu and Candy Hazelnut

VEGETARIAN

- Mini Spanakopita, Spinach, Leeks, Feta Cheese and Filo Pastry Roll
- Courgettis and Leeks Pakora, Mozzarella Cheese, Red Chili and Mango Dip
- Roasted Butternut Squash and Caraway Arancini, Goat cheese, Garlic Aioli
- Beetroot and Chickpeas Falafel, Smoked Eggplant Puree and Pecorino Crisp
- Toasted Pine Nut, Brie Cheese and Cranberry Jam Filo Roll
- Halloumi Popcorn, Pomegranate Molasses, Mint Yogurt

FISH & SEAFOOD

- Crayfish Tail and Prawn Cocktail in Mini Hot Dog Bun
- Fresh Crab and Courgettes Fritters, Chimichurri Dip
- Beetroot Cured Salmon Gravavlax, Dill and Lime Crème Fraiche, Thyme Shortbread
- Smoked Mackerel Pate, Celeriac and Soft Cheese Remoulade, Crispy Rice Terrine
- Prawns, Teriyaki, Chili, Ginger, Avocado and Sesame Futomaki Roll
- Mini Thai Fish Cake, Red Chili Jam and Wasabi Mayonnaise

MEAT & GAME

- Beef Bresaola, Saffron Ricotta and Rosemary Focaccia Tuille
- Smoked Chicken, Pancetta, Parmesan and Mascarpone Pate Bridge Roll
- Duck Liver Parfait, Plum and Pear Chutney and Mini Brioche Bun
- Mini Yorkshire Pudding, Braised Beef Cheek and Horseradish Celeriac Crème
- Thyme Chicken and Courgettes Croquette, Lemon and Smoked Garlic Aioli
- Roasted Sweet Potato and Confit Duck Arancini, Sweet Chili and Hoisin Dip

£2.00 Per Canapé