

Canapés

Vegetarian

Cold

- Medjool Jumbo Dates, Soft Cheese, Candy Salted Pecan and Orange Puree
- Torched Goat cheese, Pear Puree, Candy Pistachio, Beetroot Tartlet
- Mini Burrata Cheese, Pachino Tomato Bruschetta, Basil and Clove Flavored Olive Oil
- Wild Mushrooms Terrine, Tarragon and Lime Glaze, Parmesan Crisp
- Avocado, Pickled Ginger, Enoki Mushrooms, Rocket, Futomaki Roll, Yuzu and Teriyaki Dip
- Quail Egg, Celeriac and Truffle Remoulade, Tartlet and Pecorino Crisp
- Caramelized Peach, Brie, Toasted Almonds, Crispy Puff Pastry Slice
- Lime Zest, Basil, Cantaloupe Melon, Torched Feta Cheese and Toasted Pumpkin Seeds
- Cauliflower and Chestnut Pate, Toasted Brioche and Red Onions Caramelized
- Asparagus, Fresh Peas and Mint Mini Muffin, Tarragon and Lemon Mayonnaise Dip
- Crispy Kadaifi, Za'atar Spiced Feta, Rose Harisa, Yellow Lentil Puree, Sumac and Molasses

(Regarding Allergies: We Cannot Guarantee the Absence of Allergens in any of Our Dishes, as All our Food is Prepared in an open plan Kitchen)

Canapés

Vegetarian

Hot

- BBQ Pulled Jack Fruit Mini Burger, Smoked Cheddar, Brioche Bon
- Deep Fry Gnocchi Dough, Garlic Ricotta and Porcini Mushrooms
- Honey Roasted Fig, Fontina Cheese, Wrapped With Kadaifi
- Chickpea Falafel, Smoked Baba Ganoush, Parmesan Crisp
- Mini Spanakopita, Spinach, Leeks, Feta Cheese, Filo Pastry and Sesame Seeds
- Courgettis, Sweet Potato and Leeks Pakora, Mozzarella Cheese, Red Chili and Mango Dip
- Roasted Butternut Squash and Caraway Seeds Arancini, Goat Cheese, Garlic Aioli Dip
- Halloumi Popcorn, Pomegranate Molasses, Mint Yogurt Dip
- Provolone and Sweet Potato Croquettes with 5Spice Quince Puree
- Toasted Pine Nuts, Brie Cheese and Cranberry Jam Filo Roll
- Baji Spring Onion, Cavalo Nero, Fennel, Green Chili and Mango Dip

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Canapés

Vegan

Cold

- Wild Mushrooms and Miso Pate, Pear and Fig Chutney on Sourdough Crostini
- Medjool Jumbo Dates, Vegan Soft Cheese, Candy Salted Pecan and Orange Puree
- Celeriac Remoulade, Caramelized Aromatic Tofu and Candy Hazelnut
- Mini Beetroot Blini, Tarragon Crème Cheese, Crispy Capers, Avocado, Pickled Cucumber
- White Radish, Apple and Elderflower Puree, Smoked Almond and Cardamon Flat Bread
- Vegan Smoked Salmon, Lime and Dill Vegan Soft Cheese, Rye Bread Crostini
- Basil and Pachino Tomato Bruschetta, Vegan Parmesan and Focaccia Tuile
- Crushed Borlotti Beans, Harisa Spiced Vegan Feta, Curry Spiced Potato Rosti

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Canapés

Vegan

Hot

- Sweet Teriyaki Tempeh Chips, Toasted Sesame and Hoisin Dip
- Chicken Seitan, Green Chili, Lime, Spring Onion, Steamed Mini Boa Bun and Satay Dip
- BBQ Pulled Jack Fruit Mini Burger, Vegan Cheddar, Brioche Bun
- Roasted Butternut Squash and Caraway Seed Arancini, Vegan Parmesan, Saffron Garlic Aioli
- Mini Spanakopita Filo Roll, Spinach, Leeks, Asparagus, Plant Based Tzatziki Dip
- Roasted Sweet Potatoes and Jack Fruit Crispy Bon Bons, Spice Plum Dip

Minimum Order of 5 Canapés Choices per Person for 40 Guests

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Regarding Hot Canapés Required a Chef and Equipment for Finishing and Presentation, Charges Apply

Prices **£ 2.50** per Canapé

Waiting Staff Service Charge is £18.00 Per Hour Minimum 4 Hours