

Modern Fusion Canapés: A 2026 Culinary Journey

An elevated tasting experience exploring the shared heritage of Indian and Middle Eastern flavours through intricate, modern fine-dining canapés.

Please note: Our entire menu is crafted using halal-certified ingredients.

OCEAN & WATERWAYS

A curated selection celebrating the bounty of the sea.

- **Amritsari Cod Tempura** | Carom seed batter, mustard aioli
 - **Tandoori Tiger Prawn** | Smoked paprika glaze, mango & mint salsa
 - **Masala Crab Cake Slider** | Brioche bun, avocado mousse, cilantro-lime aioli
 - **Coconut & Lemongrass Shrimp Tartlet** | In a saffron shortcrust pastry
 - **Smoked Mackerel Chaat** | Crisp papadi, whipped yogurt, tamarind gel, sev
 - **Deconstructed Fish Biryani** | Saffron arancini, mint raita foam
 - **Prawn & Avocado Puri 'Bomb'** | Mini puri, ginger-lime prawn tartare, avocado cream
 - **Spiced Salmon Tikka** | Cedar-grilled salmon cube, dill & cucumber raita
 - **Crab & Sweetcorn Shorba** | Warm shooter with toasted cumin & ginger
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LAND & PASTURE

Reimagined classics of spiced and grilled meats.

- **Lamb Boti Kebab 'Lollipop'** | Seekh kebab on a skewer, mint chermoula
 - **Butter Chicken Vol-au-Vent** | Fenugreek-infused cream, puff pastry cup
 - **Beef Cheek Nihari Tartlet** | *48-hour braised beef, ginger julienne, micro coriander*
 - **Chicken 65 Popcorn** | Crispy curry leaf, spicy red pepper glaze
 - **Hariyali Chicken Tikka** | Skewered chicken, cashew & green herb marinade
 - **Seekh Kebab Scotch Quail's Egg** | Free-range quail's egg, lamb kebab crust
 - **Duck Breast Crostini** | Tandoori-spiced duck, plum & anardana chutney
 - **Chicken Haleem Tartlet** | Slow-cooked wheat & chicken, crispy fried onions
 - **Lamb Rogan Josh** | Mini brioche bun, pulled lamb shoulder, saffron yogurt
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EARTH & GARDEN | Vegetarian

Plant-forward dishes showcasing vibrant spices and textures.

- **Deconstructed Samosa** | Potato & pea espuma, kataifi nest, tamarind chutney
 - **Paneer Tikka Arancini** | Molten paneer centre, coriander chutney
 - **Street-Style Chaat Cone** | Spiced potato, chickpeas, yogurt, tamarind, sev
 - **Biryani Bon Bons** | Basmati rice croquette, raita aioli
 - **Pani Puri Experience** | Puri crisp, mint & tamarind water, potato & chickpea
 - **Aloo Tikki Crostini** | Baguette, goat's cheese, spiced potato cake
 - **Rajma Bruschetta** | Kidney bean & tomato confit, ciabatta, ginger oil
 - **Beetroot & Paneer Tikka** | Skewered with honey & black pepper glaze
 - **Masala Corn & Manchego Arancini** | Sweet corn, chaat masala, manchego cheese
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EARTH & GARDEN | Vegan

Thoughtfully crafted vegan canapés, rich in flavour and innovation.

- **Avocado Chaat** | Chaat-mashed avocado, chickpeas, pomegranate, chutneys
 - **Sweet Potato & Coconut Soup** | Warm shot, toasted coconut, curry leaf oil
 - **Quinoa & Moong Dal Salad** | Lettuce cup, lemon-tahini dressing
 - **Crispy Okra Fries** | Besan batter, vegan paprika aioli
 - **Deconstructed Dahi Puri** | Coconut yogurt sphere, tamarind gel, sev
 - **Wild Mushroom & Pea Samosa** | Phyllo cup, black truffle dust
 - **Tandoori Spiced Cauliflower** | Turmeric & cumin glaze, mint-coriander chutney
 - **Jackfruit 'Galouti' Kofta** | Spiced jackfruit kofta, tomato-cashew cream
 - **Smoked Baingan Bharta** | Charred aubergine purée, tartlet, microgreens
 - **Coconut Pani Puri** | Coconut water pani, sprouted moong filling
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THE SWEET JOURNEY | Dessert Canapés

A finale of contemporary interpretations of classic sweets.

- **Gulab Jamun & Rose Mousse** | In a dark chocolate cup
- **Saffron & Pistachio Baklava** | Phyllo bite, orange blossom syrup
- **Deconstructed Gajar Halwa** | Carrot & cardamom cream, silver leaf
- **Masala Chai Crème Brûlée** | In a porcelain spoon
- **Mango Kulfi Lollipop** | Creamy mango kulfi, dipped in dark chocolate
- **Jalebi 'Caviar'** | Sweetened yogurt sphere, jalebi pearls, saffron
- **Coconut & Cardamom Rasgulla** | Mini syrupy dumpling
- **Chocolate & Orange Blossom Samosa** | Dark chocolate filling, candied orange

- **Pistachio & Rose Financier** | *Moist almond cake, edible rose petal*
 - **Paan Panna Cotta** | *Mint & betel leaf panna cotta shot*
 - **Malpua Cannoli** | *Saffron-scented ricotta, pistachios*
 - **Spiced Apple Jalebi 'Taco'** | *Crispy jalebi shell, apple reduction*
 - **Mishti Doi Verrine** | *Layered with berry compote, caramelised nuts*
 - **Chocolate Pan** | *Dark chocolate ganache, edible silver leaf*
 - **Lychee & Kaffir Lime Kulfi** | *On a stick*
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SERVICE & INVESTMENT | 2026

Pricing:

- **Savory & Dessert Canapés:** £2.90 per piece

Service Details:

- **Recommended Selection:** 6–8 canapés per person for a substantial tasting experience.
- **Guest Minimum:** We require a minimum of 40 guests for full menu access to ensure the highest quality and variety.
- **On-Site Culinary Team:** Essential for the impeccable service of hot canapés. A tailored quote for equipment and chef attendance will be provided upon inquiry.
- **Professional Waiting Staff:** Priced at £19.00 per hour (with a 4-hour minimum commitment).

Our Sustainability Commitment:

We are dedicated to a regenerative future. Our ingredients are sourced from suppliers who prioritize ethical and sustainable practices. We champion British produce where possible and have successfully eliminated all single-use plastics from our service operations.

VAT:

All prices listed are exclusive of VAT. VAT will be applied at the prevailing standard rate for 2025.