



Canapé Parties

Meat

Pork scrumpet & brown sauce
Crispy Korean pork belly, sesame, ginger & garlic
Jamon & manchego croquettes
Grilled fresh chorizo & aioli
Hand-carved salami & pickles
Steak tartare crostini
Chicken satay, lime leaf & crushed peanut
Buttermilk chicken, caviar & sour cream
Buttermilk chicken & 'nduja mayonnaise
Crispy beef gyoza & Asian dip

Vegetarian

Roasted squash, goats cheese & chive tartlet
Leek, truffle & cheddar tartlet
Pan con tomate, aioli & smoked almond
Crispy parmesan polenta & tomato chutney
Taleggio & olive arancini
Thai veg fritters & tamarind dip
Crushed pea & tarragon bruschetta
with whipped goats cheese

Fish

Smoked haddock, leek & parmesan tartlet
Goujons of sole & tartare sauce
Tuna tartare, sesame, lime & crispy tortilla
Salt & pepper squid with yuzu mayonnaise
Crispy prawns & sweet chilli
Miang of crab, peanut tamarind & sour fruit
Crab arancini & arrabbiata dip
Crostini of crab mayonnaise

Canapé Stations

Oysters

Oysters served over crushed ice
and shucked to order by our chefs,
served with a selection
of condiments:
*Tabasco, lemon & shallot vinegar or
our chilli & lime dressing*

Yakitori-style Skewers

Selection of glazed skewers cooked
to order over charcoal:
satay chicken, teriyaki beef,
char sui pork

Charcuterie & Cheeses

Slates with a selection of thinly
sliced cured meats, cheese,
quince jelly & crackers

Seafood

Crevettes, curried brown shrimp,
oysters & langoustines
on a bed of crushed ice served with
aioli, lemon & watercress

