

FESTIVE CANAPÉ & BOWL FOOD MENU

FESTIVE CANAPÉS

Tuna tartare, sesame seeds, yuzu & murin
Parmesan shortbread, tomato chutney and goat's cheese
Baked cumin polenta, smoked aubergine puree, aged feta
Roast onion squash, rocket pesto, pickled pied blue mushroom
Filo cup, mushroom duxelle, poached quail egg and hollandaise
Lobster & crayfish cocktail, bloody Mary crème fraiche
Oyster tempura, cucumber, radish, soy & ginger
Lobster and mango salad in a filo cup

BOWL FOOD

Pigs in blankets, mash potato and shallot gravy
Button mushroom masala, jasmine rice
Venison "shepherds" pie
Truffled macaroni cheese
Penne pasta with lobster, datterini tomatoes and basil
Roast salmon, miso marinade, shaved cucumber and sesame

FESTIVE CANAPÉS (cont)

Fish and chips, tartare sauce (served in a cone)
Taleggio and walnut arancini, black garlic mayonnaise
Double duck burger (breast & confit), plum sauce, kohlrabi coleslaw*
Spicy buttermilk chicken, chips and mayonnaise (served in a cone)
Smoked ham hock and pig's trotter fritter, gribiche sauce
Seared venison, fondant potato, cherry puree
Seared beef with smoked eel and kohlrabi remoulade

DESSERT CANAPÉS

Mini mince pie
Apple crumble pie
Dark & white chocolate fondant
Passion fruit posset, crushed hazelnuts
Christmas pudding, brandy custard
Macarons

A minimum of 20 of each variety of canapé & 30 of each bowl need to be ordered
Recommendations: 8 - 10 canapés per person for a canapé only party | 3 - 4 bowls per person for a bowl food only party
5 - 6 canapés, 2 - 3 bowls and 2 - 3 dessert canapés for a standing reception
£4 - £4.50 per canapé | £6 per bowl
