



## Canapes Menu

### Cold Canapes

#### **Bloody Mary**

Vodka infused tomato essence, red pepper & chilli pearls,  
lime and celery salt, celery batons

#### **Vegetarian Sushi**

Sticky sushi rice, marinated vegetables wrapped in nori seaweed,  
wasabi emulsion, pickled ginger, garnished with shiso leaf.

#### **Corn Cake with Japanese Style Chicken**

Wasabi chicken on little corn cake fritters with pickled ginger, purple basil.

#### **Black Olive Scone**

Little black olive scones topped with homemade guacamole,  
home cured cherry tomato, garnished with micro coriander

#### **Ham Hock**

Ham hock terrine, quarter disc with piccalilli served on a crispy brioche crouton,  
garnished with chervil

#### **Beetroot Salmon Gravlax**

Beetroot salmon gravlax, soured cream, served on a sourdough crouton, garnished with  
baby fennel

#### **Beef Carpaccio**

Beef carpaccio, ciabatta crouton with porcini & truffle mayo  
garnished with a parmesan shaving & baby chervil

#### **Chicken Liver Parfait**

Chicken liver parfait on a crispy brioche crouton with quince jelly  
garnished with Tahoon cress

#### **Tomato & Basil Bruschetta**

Tomato salsa served on a crispy bruschetta crouton garnished with  
homemade pesto & baby green basil

#### **Hot Smoked Salmon Martini**

Hot smoked salmon on a perspex skewer, caperberry, dill & Absolut Citron

#### **Marinated Mozzarella Stack**

Marinated bocconcini, fresh basil, cherry vine tomato and a black olive  
served on a perspex skewer

### **Tuna Tartare**

Tuna tartare with caperberries and shallot, lemon juice, lemon zest served in a baby cucumber cup

### **Quails Eggs & Breakfast Radishes**

Quails eggs & breakfast radishes served with a celery salt dip and baby watercress

### **Smoked Salmon Blini**

Ruffled smoked salmon served on a fluffy lemon blini, with soured cream and chive, garnished with lemon balm

### **Chilli & Coriander Prawns**

Marinated chilli & coriander prawns served in a filo tart, garnished with refined lime zest

### **Mango & Chilli Puff**

Fresh mango & chilli salsa served in an open airy choux bun

### **Smoked Trout**

Smoked trout served on a beetroot & potato rosti, horseradish cream garnished with micro tarragon

### **Chicken Tikka**

Creamy chicken tikka, served on a baby poppadom, garnished with lime zest and micro coriander

### **Prawn Cocktail Puff Pastry Bouchée**

Mini puff pastry bouchée filled with freshwater prawns in a sun blushed tomato mayo garnished with lemon balm

### **Chicken Caesar**

Parmesan tartlet filled with white anchovy fillet, parmesan, garnished with a parma ham shard and topped with lemon balm

### **Crab Mille Feuille**

Fresh crab meat in a lime mayo between thin layers of puff pastry, topped with a pineapple and chilli chutney, garnished with tarragon

### **Fresh Ricotta Toast**

Fresh ricotta, home cured cherry vine tomato, with homemade pesto on a crispy ciabatta crouton garnished with baby green basil

### **Baby Pimentos**

Baby pimentos filled with bocconcini, sun blushed tomatoes & fresh basil garnished with baby basil

### **Spinach & Wild Mushroom Roulade**

Spinach and wild mushroom roulade served on a crispy round brown bread crouton

### **Parma Ham Eclair**

Fluffy éclair filled with pineapple & chilli chutney, rolled in parma ham

### **Duck Ham**

Duck ham cured in juniper salt, ruffled onto a brioche crouton topped with a gin and tonic jelly and lime marmalade

### **Spicy Dahl Cake**

Spicy dahl cake topped with avocado relish and garnished with micro coriander

### **Goats Cheesecake**

Oatcake base topped with creamy goats cheese garnished with a drop of beetroot ketchup and topped with a sprig of micro tarragon

### **Little Lincolnshire Poacher Cheese Scone**

Lincolnshire poacher cheese scones topped with a smoked sea trout mousse, garnished with flaked sea trout & micro lemon balm

### **Roast Red Pepper Wrap**

Roasted red bell pepper, peeled, and deseeded, filled and rolled with cream cheese and rocket

## **Vegan and Gluten Free Cold Canapes**

### **Hendrix Gin and Tonic Gel**

Served in a baby cucumber cup and garnished with micro lemon balm

### **Black Olive Scone**

Little black olive scone, topped with homemade guacamole, topped with a home cured cherry vine tomato, garnished with baby red basil

### **Wild Mushroom Tartlet**

Wild mushroom tartlet, soy cream cheese with truffle oil in a herb pastry tartlet garnished with micro chervil.

### **Tomato & Basil Bruschetta**

Tomato concasse and basil on a bruschetta crispy crouton topped with dairy free pesto and garnished with baby basil

### **Beetroot Cheesecake**

Beetroot cheesecake made with soy cream cheese on an oatcake base topped with a drop of beetroot ketchup garnished with micro tarragon

### **Butternut Squash Cup**

Butternut squared, hollowed out and filled with a dairy free lemon and sage pesto, garnished with micro lemon balm

### **Assiette of Baby Beetroot**

Pickled candied beetroot, salt baked red beetroot & beetroot ketchup on a beetroot and chickpea rosti

### **Roast Red Pepper Wrap**

Roast red bell pepper, peeled and deseeded rolled and filled with vegan cream cheese and rocket, served on a perspex skewer

### **Cauliflower and Lemon Cous Cous**

Cauliflower puree and lemon cous cous served on a fresh fig

### **Macadamia Nut and Jam on Toast**

Macadamia nut butter with chilli jam on toast

## **Hot Canapes**

### **Chicken & Leek Pie**

Chicken and sautéed leeks in tarragon and white wine sauce in herb pastry tartlet garnished with micro rock chives

### **Fish, Chips and Peas**

A cone of tempura cod, matchstick fries, pea, and mint puree garnished with a caperberry

### **Colston Basset Fondue**

Creamy dish of warm Colston Basset velouté, served with homemade bread sticks

### **Baked Camembert**

Mini baked camembert, served with sourdough croutons

### **Cheeseburger**

Mini homemade beef patties topped with Manchego cheese, beetroot ketchup, in a tiny brioche bun

### **Baked Pesto Jacket**

Baked new potato topped, hollowed out and filled with sage pesto

### **Goats Cheese Tartlet**

Parmesan pastry tartlet filled with red onion marmalade and topped with a slice of brûléed artisan goats cheese and a sage leaf crisp

### **Beef Fillet Skewer**

Marinated fillet of beef skewer cooked on a chargrill and served with a béarnaise

### **Salmon Fish Cake**

Little lemon and salmon fishcakes in crisp panko bread crumb topped with caperberry mayonnaise and lemon balm

### **Homemade Pork Sausages**

Mini homemade chipolatas in a redcurrant and rosemary glaze served with a creamy mash potato dip

### **Sweet Potato Velouté**

With harissa crème fraiche and micro coriander

**Lincolnshire Poacher Rarebit**

Little breakfast muffins topped with local ale and Lincolnshire Poacher rarebit,  
with cured cherry tomatoes

**Sweet Potato & Chickpea Dahl**

Served on a homemade nigella seed flatbread  
topped with raita & micro coriander

**Spicy Lamb Parcel**

Slow cooked shoulder of lamb in Moroccan spices wrapped in crisp filo pastry served  
with harissa crème fraiche dip

**Cottage Pie**

Blade of beef and ox cheek slow cooked and bound in rich gravy in herb pastry topped  
with cheddar mash potato

**Pan Seared King Scallop**

Served with cauliflower and white chocolate purée and a black pudding crumb

**Chicken Skewer**

Marinated in chilli lime and soy sauce served with a peanut satay dip

**Croque Monsieur Bonbon**

Deep fried ham hock and Lincolnshire Poacher cheese bound in  
creamy béchamel and panned in panko breadcrumbs served in tomato chutney

**Thai Style Crab Fishcake**

With a light dipping emulsion of sesame oil, honey, chilli, lime juice and soy

**Lamb Skewers**

Lamb shoulder marinated in elderflower, honey, garlic, and lemon  
served with pea, lemon and mint crème fraiche

**Mini Pizza**

With Roquefort, prosciutto ham and grilled artichoke hearts  
on homemade pizza dough

**Pulled Pork Collar**

On black pudding topped with lemon and sage pesto,  
served on a sourdough crouton

**Apple Pancake Stack**

Pulled Pork coated in maple syrup sitting on two mini Bramley apple pancakes

**Pan Fried Fillet of Sea Bass**

Pan Fried Sea Bass on wilted spinach with saffron hollandaise

**Pea Falafel**

Flaked smoked haddock on pea falafel  
topped with a lightly curried crème fraiche

### **Beef Wellington**

Bite sized piece of medium rare fillet of beef and chicken parfait on all butter puff pastry crouton topped with porcini and truffle hollandaise

### **Salt Beef Sandwich**

Cured & slow cooked brisket of beef, topped with melted Manchego on a bed of sauerkraut, topped with dijonaise and served on a sourdough crouton

### **Colston Bassett and Wild Mushroom Tartlet**

Sautéed wild mushrooms, Colston Bassett stilton topped with micro chervil in a parmesan tartlet

### **Zucchini and Halloumi Fritter**

Topped with red pepper and edamame salsa topped with matcha and fresh mint yoghurt

### **Goats Cheese Fritter**

Topped with red pepper salsa and a tarragon gel

### **Cajun Squid Skewer**

Served with saffron aioli

### **Blackened Salmon**

Served on homemade nigella seed flatbread, coriander and lime yoghurt

### **Deep Fried Saffron and Chorizo Balls**

Served on a skewer with a lime yogurt

### **Devils on Horseback**

Soft prunes filled with Roquefort cheese, wrapped in crisp pancetta on a brown bread crouton

### **Quail Scotch Egg**

Runny quails egg surrounded in homemade sausage meat and coated in crisp panko bread crumb with beetroot ketchup served on a brioche crouton

### **Tempura King Prawn or Baby Vegetables**

Served with lemon aioli

## **Hot Vegan & Gluten Free Canapes**

### **Baked Potato Gnocchi**

A butternut squash puree topped with a dairy free pesto

### **Polenta Crostini**

Wild mushroom fricassee, wilted rocket and truffle oil

### **Baked Baby Pimento**

Filled with finely chopped ratatouille and topped with a salted hazelnut brittle

### **Pea Falafel**

With roast garlic purée, lemon crushed peas, edamame beans and micro lemon balm

### **Thai Vegan 'Crab' Cake**

Thai style vegan crab cakes made with palm hearts, bread crumbed fried and topped with pineapple and chilli chutney

### **Cauliflower Pakora**

Crispy fried pakora with a chilli oil dip.

### **Artichoke and Asparagus Arancini**

Deep fried risotto balls with artichoke hearts, asparagus tips with a lemon and basil yogurt

### **Sweet Potato & Bramley Apple Stack**

Topped with a sage & medjool date houmous

