



Menu

Chicken liver pâté, toast, cherry gel, macerated cherry

Newmarket sausage roll, brown sauce, micro sage

Moroccan spiced lamb, ras el hanout hummus, coriander

English beef in mini yorkshire puddings, english mustard mayonnaise

Honey, five spice and soy cooked pork, toasted sesame and crispy skin

Ham hock terrine, smoked pineapple

Smoked salmon, blini, citrus cream cheese, caviar

Cured salmon, grapefruit emulsion, dill powder

Dressed asian smoked mackerel, bonito and wasabi emulsion, coriander

Fish cake, cucumber ketchup, dill

Caponata tart, crumbled feta (V)

Gorgonzola, oatcake, apple gel, compressed apple (V)

Creamed goats cheese, macerated beetroot (V)

Wild mushroom arancini, honey and truffle mayonnaise (V)

Mini tartlet of mozzarella, slow cooked cherry tomatoes, basil pesto (V)



Canapé prices

Please select the number of canapés corresponding to your chosen price option. For example, if you choose the 5-piece option, please select five different canapés from the menu.

Please note we require a minimum of 30 guests in order to select any more than 4 pieces per person.

4 pieces - £14.00

5 pieces - £17.20

6 pieces - £20.50

7 pieces - £23.80

8 pieces - £27.00

A selection of sweet canapés are also available priced as above

Additional options

Assorted crostini and miniature pizzas

4 pieces per person - £11.40

Petits fours 4 per person - £7.60

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All of our products are sourced locally where possible; we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint

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There may be occasions when we are unable to provide certain ingredients, however you will be notified at the earliest opportunity

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All prices are exclusive of VAT