

Autumn Winter Canapé menu 2019

All canapés come in increments of 20 per platter

Cold Platters

Cucumber, baba ganoush, dehydrated olives [gf] (vgo)	65
Cajun beef flank, salsa verde, puff pastry crisp	70
Pumpkin, goat cheese & rosemary tarts [gfo] (v)	65
Pork rillettes, cornichon, on melba toast [gfo]	70
Smoked salmon, blini, chive sour cream	80
Mini tomato bruschetta, goats cheese (v) (gfo) (vgo)	65

Hot Platters

Roasted pancetta wrapped dried plums (gf)	65
Serrano ham croquette, Romanesco dip (gf)	70
Fish goujons, spicy tartare, lemon (gf)	70
Leek and Gruyere arancini (v) (gf)	70
Pork & Fennel sausage rolls, Piccalilli	75
Blue cheese and spinach stuffed mushrooms (v) (gf)	75
Thai chicken & coconut bites (gf)	70
Crab and lemon thyme croquette, Caper mayo (gf)	75

Hand held

Wagyu beef slider, cheese, tomato chutney & pickles (gfo) (vo)	9ea
Pulled smoked brisket beef taco, corn salsa, jalapeno aioli (vo)	7ea

Dessert Platter

Pear and almond tartlets (gf)	65
Mini Vanilla panna cotta, macerated raspberry (gf)	65
Hazelnut and Chocolate brownie, dulce leche,	65
Our mini snickers peanut mousse, caramel and chocolate (gf)	65

Please note below before ordering

**All orders must be placed 7 days in advance*

**A 50% deposit is required for all canapé orders*

**Canapé orders must consist of some cold and hot items; when ordering more than Six Different Platters.*

**We cater for all food allergies and dietary requirements with 7 day advance notice.*

**If there is something specific you would like tailored for you, chef will gladly sit down with you & discuss your requirements.*

