

Canapes Menu Sample

CANAPES SELECTION

- Crostini Diced Tomatoes £3 (V/VG)
- Crostini White Crab Meat with Ricotta Cheese £6
- Lemon Panna Cotta with Salmon Carpaccio £4
- Gorgonzola Panna Cotta, Beef Carpaccio with Truffle Glaze £4
- Grated Tiger Prawns Sphere with Sesame Seeds £4
- Basil Pan Cake Roll, Crab Meat, Trout Caviar £5
- Profiterole with Cured Duck, Goat Cheese Mousse, Red Onion Marmalade £5
- Grilled Seafood Skewers with Tartare Sauce £9
- Truffle Arancini with Wild Mushroom Sauce £5.50 (V)
- Vegetarian Tartare: Aubergine, Tomato Fillets, Sun-dried Tomatoes, Blue Cheese, Dates, Rice Crisps £3.50 (V/VG)
- Tyrolean Speck, Ciabatta Chips, Sun-Dried Tomatoes Butter £5
- Prosciutto Melon Skewers with Honey-Mustard Glaze £5
- Native Oyster with Wine Pickled Cucumber £4.50

BOWL SELECTION

- Mini Antipasto Selection £9
- Burattina, Ox-Heart Tomatoes Steak, Sweet Balsamic Sauce £8 (V/VG)
- Mini Tuna Tartare with Avocado Mousse, Slow-cooked Egg Yolk £8
- Truffle Fregola with Seasonal Mushrooms £7 (V/VG)
- Mini Vitello Tonnato £5.50
- Avocado, Cherry Tomatoes and Parmesan Salad £4 (V)
- Mini Fritto Misto – Vegetables and Seafood Mix £9 (V; up to 20 guests)
- Mini Beef Tartare £8

DESSERTS

- Chocolate Glazed Profiteroles with Pistachio Crème £4.50
- Mini Blood Orange Cheesecake £4.50
- Mini Tiramisu £4.50
- Mini Lemon Tart £4.50

Menu samples are subject to change due to the seasonality of the products and offerings.

