



CANAPÉS

All the below to share for £15.95 per person (minimum 8 guests)

Asian Fried Chicken

Bite-sized pieces marinated in buttermilk, served with sticky soy, ginger, sesame and chilli glaze.

Sundried Tomato & Olive Bruschetta

With aged balsamic & red pepper pesto. VG

Homemade Sausage Rolls

Pork & fennel sausage rolls with dirty onions.

Tempura King Prawns

With chilli jam.

Fried Halloumi

Drizzled with hot honey. V

Crispy Falafel Bites

With an avocado, coriander & lime purée topped with jalapeños. VG GF

Twice-Cooked Crispy Potato Skins

Served with whipped feta and piquillo pesto. V GF

DESSERTS

Chocolate Mousse

With raspberry. V GF

UPGRADE

For an extra 5.00 per person add these additional dishes to your canapés event

Mozzarella & Ricotta Arancini

With parmesan and truffle mayonnaise. V

Pankoed White Fish

With orange blossom aioli.

Bath Pig Chorizo

In a sticky sherry glaze. GF

Lemon & Raspberry Semifreddo VG GF





SHARING FEAST

All of the below to share 25.95 (minimum 8 people)

Asian Fried Chicken

Bite-sized pieces marinated in buttermilk, served with sticky soy, ginger, sesame and chilli glaze.

Flat Iron Steak

Served chermoula and baby water cress. GF

Crispy Fried Halloumi

With black garlic aioli. v

Whipped Feta, Hot Honey

With aged balsamic beetroot, fresh herbs and sunflower seeds. v GF

Chermoula Tenderstem Broccoli

With red pepper vinaigrette. VG GF

Ceasar salad

Crispy gem lettuce with creamy Caesar dressing and parmesan. v GF

Sticky Asian Tofu Salad

Soy glazed fried tofu, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. VG GF

Pankoed White Fish

With curried mayonnaise.

Traditional Iraqi Laffa Flatbread

With butter and sea salt. v

Skin on Fries VG GF

Warm Monkey Bread

Served with sea salt butter. v

DESSERTS

Chocolate Mousse

With fresh raspberry. v GF

Lemon & Raspberry Semifreddo Bites VG GF

