

# CANAPÉS

Minimum order of 20 portions.

**6 canapés per person**

**£19.50**

**8 canapés per person**

**£22.50**

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. A Vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Below are some examples of our options:

## **Meat**

Duck paté, brioche, fig & cheese  
Pulled Guineafowl, garlic  
cheese & truffle mayonnaise  
Confit orange duck leg bonbons  
with cherry dip  
Red wine braised venison &  
shallot pie

## **Fish**

Seared tuna chermoula  
Smoked salmon, crab roulade, feta  
& caviar  
Smoked mackerel, cauliflower  
purée, pickled cucumber &  
seaweed cracker  
Crayfish, pea purée &  
hollandaise tartlets

## **Meat free**

Artichoke and confit garlic  
arrancini and truffle cream  
Welsh gougère rarebit & red  
onion jam  
Cauliflower falafel, feta, hummous,  
alfalfa sprouts  
Aubergine cannelloni, baba  
ganoush

## **Desserts**

Peanut butter & jelly white  
chocolate truffles  
Mini pistachio cake & raspberry gel  
Toffee panna cotta in a chocolate  
shell  
Selection of macaroons



Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change