



Canapés 2026





Canapés

Please select a minimum of 3 Canapés per person.
We have a minimum order of 10 portions per item - please ask us if you have any questions.

£4.00 PER CANAPE, PER PERSON

MEAT BASED

Ham hock croquettes, pineapple ketchup
Chorizo scotch egg
Chicken liver parfait, crostini
Duck rilette crostini

FISH BASED

Smoked salmon blinis, celeriac & beetroot remoulade
Tempura prawns, wasabi mayo
Smoked mackerel pâté on toast
Crayfish, Marie Rose, baby gem lettuce
King prawns, lemon, coriander

VEGETABLE-BASED

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)
Breaded Cotswold brie, fig & redcurrant chutney (v)

PLANT-BASED

Mushroom arancini, truffle mayo (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Onion & truffle pissaladiere (pb)
Sweetcorn fritter, roasted tomato salsa (pb)

SWEET

Warm treacle tart, clotted cream (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

THIS MENU IS PRE-ORDER ONLY

A 12.5% discretionary service charge is added to all functions and pre-orders



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons



Amber Newland & Liliana Smith
SALES & EVENTS MANAGER & CO-ORDINATOR

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