

The Ingredientist

SEASONAL CANAPÉS MENU

£15pp - Choose Up To 5 Canapé Options
(Minimum order 10 people)

MEAT

SEASONAL SPICE PORK TENDERLOIN
with cider apple sauce & crackling crumble on a crostino

SLOW COOKED BEEF BRISKET MINI YORKSHIRES
with gravy and horseradish crème fraiche

GARLIC & ROSEMARY DUCK BREAST
with espresso plum jam, cucumber and spring onion on a potato cake

BILTONG & CREAM CHEESE TRUFFLES
with chilli & tomato chutney

SEAFOOD

SIGNATURE MACKEREL PATE
with rocket and pomegranate seeds & molasses on a crostino

GIN-GINGERED PRAWNS
with fresh salsa, coriander and garlic on a mini poppadum

LONDON CURE SMOKED SALMON
with tarragon, honey and apple cream cheese on a potato cake

VEGETARIAN

ROASTED RED PEPPER & PORCINI MUSHROOM PATE
with feta crumble and balsamic drizzle on a crostino (V)

BASIL POLENTA BITES
with vegan aioli (V, Vg, GF)

MISO AUBERGINE & MAPLE CHICKPEA TRUFFLES
with harissa vegan yogurt (V, Vg, GF)

DESSERT

CHOCOLATE ORANGE BROWNIE BITES (V, Vg, GF)

RUM & CINNAMON POSSET (V)
with caramelised biscuit crumb

MINI CHRISTMAS PUDDING TIFFINS (V)
with white chocolate drizzle

V = Vegetarian | Vg = Vegan | GF = Gluten Free

48 Hours' Notice Required For All Orders.