

PRIVATE HIRE CANAPÉ MENU
(October - March)
£3.00 per canapé
Please choose a variety of up to 8 canapés
minimum order: 40 of each variety

## Hot Canapés

Tempura Fried Anchovy \& Sage Leaf
Grilled Tiger Prawns with Sweet Chilli, Lime \& Coriander (gf)
Triple Cooked Chip with Sour Cream and Caviar (v, gf)
Truffled Arancini \& Parmesan
Salt Cod Croquettes with Fennel Seed, Purple Basil \& Aioli Manchego Choux Bun with Quince Purée (v)

Chicken Liver Paté with Seven Spice \& Pomegranate Molasses on Flatbread
Mushroom \& Thyme Tartlets (v)
Hasselback Potato with Sour Cream \& Chives (v)
Pear Tree Cafe Sliders with HG Walter Beef Burger, Cheddar, Chilli Jam \& Garlic Mayo (£5 each)

## Cold Canapés

Burrata \& Tomato Crostini with Balsamic Glaze \& Basil (v) Whipped Ricotta, Roasted Aubergine, Onion Ketchup \& Toasted Hazelnut Bruschetta (v) Smoked Mackerel Pâté, with Cucumber, Pickled Radish \& Dill on Feuille de Brick

Smoked Salmon Blini with Crème Fraiche, Keta \& Dill Beef Carpaccio with Celeriac Remoulade (gf)

Oatcake with Soft Goat's Cheese \& Red Onion Jam (v)

## Bowl Food

$£ 10.00$ per bowl minimum order: 10 bowls of each variety

Sticky Chilli Beef with Lime, Coriander, Jasmine Rice \& Shredded Pak Choi (gf) Pumpkin Risotto with Mascarpone \& Crispy Sage (v, gf) Orecchiette with 'Nduja, Charred Broccoli and Crème Fraiche Truffled White Polenta with Wild Mushroom Ragout \& Parsnip Crisps (v, gf) Keralan Fish Curry with Keffir Lime \& Jasmine Rice (gf) Tuna \& Avocado Poké bowl, Soy Sauce, Black Sesame \& Lime Tacos

## Dessert canapés

$£ 3.00$ per canapé

Mango \& Passionfruit Pâte de Fruits (gf, ve)
Citrus Fruit Salsa Meringue Nest (gf)
Lemon Curd \& White Chocolate Profiterole
Salted Caramel Fudge Square (gf)
Raspberry Cheesecake Brownie Bite
Mince Pies with Brandy Butter (December only)

