

Canapés

Tasty canapés, waitress served on wooden boards, while your guests mingle, ideal for just after the ceremony...

(Choose 5 or 6 options or let the Chef decide...)

Stilton, Apple & Walnut Toasts (V, N)

Seafood & Dill Mayonnaise Tartlets (Sf)

Boursin Cheese with Bacon & Cherry Tomatoes
on French Bread Grilled with Olive Oil

Chicken Liver Paté & Cranberries
on Toasted Ciabatta

Spicy Crab Cakes with a Mango Salsa (Sf)

Rosti with Salmon & Soured Cream (GF)

Mini Yorkshire Puddings, Roast Beef
& Horseradish Sauce (M)

Mixed Olive Bruschetta (Vg, DF)

Tomato & Basil Tartlet (V)

Spiced Prawns with Coriander Mayo (Sf, M)

Smoked Salmon Roulade (GF)

Homemade Mini Fishcakes (Sf)

Homemade Mini Cornish Pasties

Mini Devon Scones, Clotted Cream & Jam (V)

£7.95

(Average of 5 canapés per person)

Food Allergy & Intolerance Symbol Guide...

V : Vegetarian | Vg : Vegan | GF : Gluten Free | DF : Dairy Free
N : Contains Nuts | Sf : Contains Shellfish | M : Contains Mustard