

CANAPE MENU

Fritto misto of prawn, hake and squid with lemon aioli

Saffron, parmesan and lemon arancini with saffron aioli (v)

Brown butter toast solider with chicken liver parfait, cured egg yolk and hazelnut

Buffalo mozzarella on gem with pistachio pesto and fig (v)

Aged beef skewer with béarnaise and shoestring fries

Honey and rye flatbread with kiln smoked salmon, celeriac, apple and red currant

Fried panisse, ricotta, pickled chilli and crispy sage (v)

Kale tempura, scorched mackerel and pickled ginger

Sardinian flatbread, nduja, soft goats cheese and honey

Crostini with artichoke pate, mortadella, crispy capers and pickled lemon

Squid ink cracker, whipped cods roe, cucumber and samphire

Grilled octopus skewers with potato and garlic puree and smoked paprika

Chopped beef, beef fat aioli, tomato salsa & potato crisp

Seed cracker, ricotta, broad beans, preserved lemon and dill (v)

Kataifi fried halloumi with harissa and sumac (v)

Pan con tomate with various toppings – jamon, anchovies, manchego

Beetroot crisp, slow roasted beetroot, cider apple gel and sorrel (vg)

FRIED CHICKEN CANAPE MENU

Maple dipped buttermilk fried chicken

Thai fried chicken with fish sauce caramel

Karaage with sweet soy and nori salt

Buffalo fried chicken with blue cheese, chopped celery and Frank's hot sauce

Korean fried chicken with honey, sesame and gochujang

Keralan fried chicken with fried curry leaves, lime and chilli