

# Canape Menu

## Meat

Flat Iron Beef Tatiki topped with Black Sesame Seeds (gf)  
Smoked Bacon & Apple Sausage Rolls served with Onion Chutney  
Chicken Marinated in Lemon Yoghurt with Spicy Chutney (gf)  
Thai style Pork Tenderloin Skewers served with Coriander Yoghurt (gf)  
Beef & Parmesan Pops with Rich Tomato Sauce (gf)  
Sweet Sticky Pulled Pork and Crunchy Slaw Tartlet  
Lamb Kofta Pops with Mint Yoghurt Dip (gf)  
Butternut Squash and Chorizo Skewers (gf)  
Chicken Tikka & Mango Skewers (gf)

## Fish

Prawn and Asian Slaw Tartlets  
Zesty Prawns with a Sweet Chilli Dip (gf)  
Salmon and Dill Roulade served on Toasted Rye Bread  
Smoked Mackerel Tart with Lemon and Horseradish Cream  
Salmon and Lemon Cream Cheese Tartlet

## Vegetarian

Stilton and Caramelised Onion Tart  
Red Pepper, Spinach and Feta Frittata (gf)  
Artichoke and Feta Tartlet with a Basil Puree  
Marinated Halloumi skewers with Caramelised Red Onion Dip (gf)  
Pea and Mint Puree served on Toasted Rye Bread topped with Goats Cheese  
Roasted Beetroot served on Flat Bread topped with Lemon Yoghurt and Toasted Walnuts

## Vegan

Pea and Mint Croquettes  
Creamy Mushroom Bruschetta  
Beetroot, Walnut and Dill Tartlets  
Confit Tomato Crostini with Basil Puree  
Avocado Nori Rolls with Wasabi Dip (gf)  
Mediterranean Vegetable and Pesto Crostini  
Caramelised Shallot & Pecan Stuffed Medjool Dates (gf)  
Vegetable Lettuce Cups with Tahini & Pomegranate (gf)

## Sweet

Chocolate Orange and Almond Bites (gf)  
Carrot, Coconut and Pistachio Bites with Rose Water Cream (gf)  
Chocolate and Raspberry Tartlets  
Chocolate Pistachio Truffles (vg, gf)  
Chocolate Strawberries (vg, gf)  
Luxury Fudge Bites (vg, gf)  
Lemon & Lime Tartlets

