HOME TABLE

Canapé Menu

Canapés

Vegetarian & Vegan

Crispy polenta, charred red pepper, Parmesan

Parsley & wild garlic arancini, rose harissa mayo

Roast chestnut mushroom & caramelised shallot tartlet

Courgette & pea fritter, whipped mint yogurt

Crispy cumin courgette bites, yogurt, toasted coconut

Mini cheese scone, rosemary butter, sea salt, thyme

Spinach, feta & spring onion falafel, harissa yogurt

Roast squash, goat's curd, crispy sage leaves

Manchego shortbread, black olive tapenade, basil

Charred squash, smoked paprika aioli, dukkah

Crushed peas, mozzarella, mint, toasted rye

Beetroot carpaccio, goat's cheese, toasted hazelnuts

Cauliflower bhaji, green chili, cucumber raita

Somerset Brie, cranberry, rye toast

Roast beets, goat's curd, dill

Toasted bagel bites, cucumber ribbons, vegan cream cheese, rocket pesto

Harissa cauliflower, pickled red onion & quinoa tabbouleh

Fish & seafood

King prawn filo twist, sweet chili dipping sauce

Prawn, mango & lime ceviche tartlet

Smoked mackerel pâté, horseradish cream, crispy capers, toasted sourdough

Beetroot cured salmon, dill cream cheese, blini

Hot smoked trout fishcake, dill & lemon aioli

Gravadlax with chili crème fraiche, toasted rye

Corn taco with flaky white fish, lime crema, pickled jalapeño

Scallop, pancetta crisp, chive crème, lemon zest

Meat

Rare beef, baby gem, salsa verde

Chorizo, braised in red wine & balsamic, rosemary skewer

Crispy duck pancake, spring onion, plum sauce

Hard shell taco with slow-cooked beef, ancho mayo, salsa verde

Spiced sausage, smoked paprika yoghurt, mint

Chicken croquette, fennel seed mayo

Smoked duck breast, soy glaze, pickled ginger, spring onion

Yorkshire pudding with rare roast beef & horseradish cream

Chicken tikka skewer, mango chutney, coriander

Soy & sesame pork, pickled cucumber, black sesame

Chicken liver parfait, red onion marmalade, seeded cracker

Confit duck & mango tartlet, coriander leaf

Sticky pork belly, sesame glaze, coriander

Lamb belly skewer, mint labneh, pomegranate

**We recommend between 4–6 canapés per guest for a light reception,
or 6+ for a more substantial offering**

**We can cater for any dietary requirements