

Canapés



8 pieces £23.50 per person

10 pieces £27.50 per person

4 pieces £12.00 per person (available when followed by a seated meal)

All canapés items are interchangeable at no additional cost

CANAPÉ MENU 1

HOT

Mini beef Wellingtons wrapped in Parma ham and served with horseradish hollandaise

Vegan spring rolls with sweet chilli dipping sauce (DF, Vg)

Chicken katsu lollipop with curry dipping sauce

Spicy vegetable pakoras with coriander chutney (DF, GF, Vg)

COLD

Port and duck pâté in a pastry cup with fig chutney

Goat's cheese rolled in poppy seeds with tomato chutney (GF, V)

Asparagus wrapped with smoked salmon, dill and lemon zest crème fraîche (GF)

DESSERT

Mini cheesecakes

CANAPÉ MENU 2

HOT

Spiced lamb meatballs, lemon and herb yoghurt sauce

Pork, apple and chorizo sausage rolls

Tandoori chicken skewer with masala dip (GF)

Cajun sweet potato parcel (DF, Vg)

COLD

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Bocconcini, basil and cherry tomato skewer with nut-free pesto (GF, V)

Blue cheese and walnut quiche with pear chutney (V)

DESSERT

Chocolate dipped strawberries (DF, GF, Vg)

(DF) Made without dairy containing ingredients. (GF) Made without gluten containing ingredients. (V) Vegetarian dishes. (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.



CANAPÉ MENU 3

HOT

Glazed cocktail chipolatas with apple mustard dip (DF)

Crispy paprika monkfish bites with lemon mayonnaise

Mini roast potatoes filled with Parmesan, sour cream and chives (GF, V)

COLD

Harissa lamb lollipops with sumac yoghurt dip (GF)

Whipped feta with chilli and mint in a watermelon cup (GF, V)

Seared tuna loin marinated in a spicy Korean dressing with sesame seaweed dip (DF)

Antipasti skewers with artichoke, sun-blushed tomato and olive (DF, GF, Vg)

DESSERT

Warm mini Bakewell tart

VEGAN CANAPÉ MENU

HOT

Vegan spring rolls with sweet chilli dip (DF, Vg)

Spicy vegetable pakoras with coriander chutney (DF, GF, Vg)

Cajun sweet potato parcels (DF, Vg)

Plant based sausage rolls with mustard mayonnaise (DF, GF, Vg)

COLD

Antipasti skewer with artichoke, sun-blushed tomatoes and olive (DF, GF, Vg)

Asparagus wrapped in pickled carrot (DF, GF, Vg)

Char-grilled bruschetta topped with houmous, red peppers and paprika (DF, Vg)

DESSERT

Chocolate dipped strawberries (DF, GF, Vg)

(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.



Additional Information



There is an additional staff charge for refreshments served before 07:30 or after 17:30.

Final guaranteed numbers for catering must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Should ingredients not be available, a similar substitution may be used.

2022 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website:

www.onegreatgeorgestreet.com

