
CANAPÉ MENU

£3 per each canape or £2.50 per every 100
Minimum order of 10 canapés per selection

SAVOURY

Tumeric & thyme rubbed chicken skewers

Smoked tofu & sweetcorn fritters v

Mini Beef Burgers

Pork belly & black treacle squares

Pigs in blankets

Smoked salmon and horseradish on toast

Macaroni cheese balls v

Caramelised onion and cheddar tartlet v

SWEET

Spiced ginger cake v

Hazelnut & malt whisky brownie v

Lemon and lime bakewell squares v

WINE PAIRING SUGGESTIONS

White Wine

Pinot Grigio, Conto Vecchio £26

Veneto, Italy | Easy going with pear and lemon

Verdejo, Cuatro Rayas £32

Rueda, Spain | White peach, crisp, juicy

Sauvignon Blanc, Satellite £36

*Marlborough, New Zealand | Classic style, gooseberry, passionfruit,
tomato leaf*

Gavi di Gavi 'Tuffo', Morgassi Superiore £41

Piemonte, Italy | Aged on lees for complexity. Dry and elegant

Red Wine

Merlot, Lorosco £26

Maipo, Chile | Very smooth with plum and blackberry

Syrah 'Les Coquilles Rouge' Domaine de Sainte Rose £30

*Cotes de Thongue, France | Quite fruity, with medium intensity and light
tannin*

Pinot Noir "Les Cotilles", Domaine Roux £38

Vin de France | Sheer elegance from a top of Burgundian producer

Rose Wine

Rosé de Provence, Chateau Leoube £42

Provence, France | Elegant, pineapple, strawberries

Some of our dishes may contain or have been in contact with nuts, please let us know of any allergies or dietary requirements.