

puddini

CANAPÉS

Canapes - selection of 6 allowing 6 per guest: £18 (served canapes) or £10.50 (delivery only)

Meat

Malaysian chicken satay with spicy 'nut free' peanut sauce (gf)

Prosciutto, whipped gorgonzola & fig on toasted brioche croute

Honey & wholegrain mustard glazed miniature chipolata with sesame

Sesame chicken filo tart with aioli & coriander

Melon wrapped in prosciutto, seed dukkah (gf)

Slow roasted pork belly in Vietnamese caramel (gf)

Iberico ham croquettes

Fish

Crab & fennel crostini

Oak smoked salmon, pickled cucumber, lemon & dill creme fraiche, toasted

rye Crayfish quails Scotch egg, lemon aioli

Tempura king prawn, mango chilli dipping sauce

Miniature crab cake, black sesame, coriander aioli

Pan seared scallop, apple gel, fresh green apple, pea shoots (gf)

Chargrilled spicy shrimp skewer, fresh lime (gf)

Veg

Marinated & chargrilled halloumi, rosemary & fresh chilli (gf)

Wild mushroom & thyme tart with aioli & quails egg

Courgette 'fritti' with goats cheese & truffle honey

Roast squash & red onion bhaji, mint yoghurt (gf)

Mature cheddar Welsh rarebit toasts, apple & chilli relish

Fried polenta, whipped gorgonzola & basil

Caramelised red onion tatin, goats curd & toasted pine nuts & thyme

Truffled mushroom & parmesan arancini

Goats cheese, fig & honey on thyme cracker

Burrata & spring vegetable crostini, fresh chive

Miniature baked potato with chive crème fraiche (gf)

Vegan

Vietnamese rice paper roll, satay sauce & Asian slaw (gf)

Cucumber maki roll with wasabi aioli & soy chilli dipping sauce (gf)

Smashed pea & mint crostini

Chargrilled sweet potato, smoked avocado, chilli & coriander (gf)

Salt & pepper crusted tofu, lemon soy dipping sauce

Cauliflower buffalo wings, ranch sauce

Smashed beet houmus, garden veg flower pots, seed dukkah (gf)

Mini foods

MEAT

Buttermilk fried chicken

Hoisin glazed roast duck bao, pickled cucumber, spring onion

Scotch egg, pickled shallot, mustard aioli

Banh mi - Chargrilled pork, pickled carrot, fresh mint, coriander, hoisin, chilli, petit pain

FISH

Crumbed fish brioche slider, kim chi mayonnaise

Miniature fish goujon in tempura batter with fat chips, tartare sauce

Chargrilled fish taco, pickled red cabbage, pineapple salsa, creme fraiche

VEG

Moving Mountain plant based slider, burger sauce, baby gem, red onion & dill pickle

Squash & blackbean chilli taco, lime & coriander slaw, sriracha aioli

Halloumi in tempura batter with fat chips, pea puree

**Vegan versions of the above veg mini foods are available on request*

Grazing

Another great option to tantalize your guests' taste buds, perfect for a drinks reception, is to create a grazing station filled with antipasti.