

## CANAPÉS & BOWLS

Select up to 8 | 20 per head | 4.5 pieces per person  
Minimum Spend = 300 | 150 Surcharge for Canape Service  
Wine & Food Consultation & Tasting = 200

### MEAT

Plantation Pork Sausages with Smoked Red Pepper Pureé  
Ox Cheek Sliders with Anise Ketchup  
Nduja Croquettes, garlic Aoli  
Pulled Lamb Sliders with Mint & Coriander Yoghurt  
Seared Redcurrant Duck Breast  
Buffalo Wings with Franks and Cucumber Quark

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### VEGETARIAN & PESCATARIAN

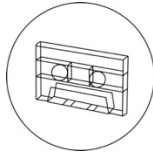
Mini Quiche (V)  
Truffled Mac & Cheese (V)  
Porcini, Arancini (V)  
Quadruple Cheese Toasties (V)  
Smoked Salmon Blinis (P)  
Mackerel & Dill Paté with Sourdough (P)  
Cured Sea Trout, Horseraddish Quark, Dill Pesto (P)

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### VEGAN

Crudites with Hummus, Guac & babaganoush (VEGAN)  
Portobello Mushroom Paté with Red Onion Chutney on Sourdough (VEGAN)  
Cauliflower Fritters with Tumeric Yoghurt & Cucumber (V/VEGAN)  
Togarashi Fries (VEGAN)  
Red Pepper, Rocket and Courgetti (VEGAN)

*Please notify your event planner of any allergies you or your guests have*



## FEASTING - 40pp

### PLATED

Port Infused Duck Breast & Apple Poached Pork Belly

or

Veg/Vegan – Hasselback Butternut Squash

### FOR THE TABLE

Truffle & Duck Fat Roast potatoes, Parsnips, Carrots

Smoked Mackerel Pate & Kick Ass Sourdough

Gravadlax, Horseradish Quark & Dill Pesto

Apple & Onion Sauce

Pickled Red Cabbage

Crudites & Dips

### DESSERT

Red & Black Ganache, Caramel Mousse

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### VEG/VEGAN SUBSTITUTIONS

Portobello Wellington

Roasted Kohlrabi

Peppermint Cream Pie

Mushroom Paté with Sourdough

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