

$\underset{\text{for weddings & functions}}{\mathsf{MENUS}}$

2024



FULLER'S CANAPÉS

Meat based Ham hock croquettes, pineapple ketchup Hampshire black pudding, scotch quail's egg Chorizo scotch egg Chicken liver parfait, crostini Mini Yorkshire puddings, rare roast beef, horseradish Grilled chicken satay

> Fish based London Porter smoked salmon blinis, chive crème fraiche Tempura prawns, wasabi mayo Smoked mackerel pâté on toast Crayfish, Marie Rose, baby gem lettuce

Vegetarian based Squash arancini, chilli jam (v) Feta, pine nut, salsa verde, bruschetta (v) Goat's cheese & red pepper crostini (v) Plant-based Spinach and tofu arancini (pb) Beetroot tartare (pb) Pistachio, kalamata olives and tomato (pb) Aubergine and chickpea balls (pb) Sweetcorn fritters, roasted tomato salsa (pb) Smashed avocado, charred tomato, crostini (pb)

Dairy/wheat free based Sweetcorn fritters, roasted tomato salsa (pb) Beetroot tartare (pb) Pistachio, kalamata olives, tomato (pb) King prawns, lemon, coriander

> Sweet Sweet mini doughnut (v) Profiteroles, chocolate sauce (v) Mini lemon meringue pie (v) Sticky toffee pudding (v) Chocolate brownie (v)

— PRICING —

Minimum order of 10 per canape item. We have a maximum amount you can order canapés for - please ask us before making your decision

£3.50 per canapé

If you have an allergy please use the QR code to check for allergens. Dishes may not contain specific allergens but our food is prepared in areas where cross contamination may occur. As we try to keep our menus seasonal ingredients may be changed in line with the seasons. (v) vegetarian (pb) plant-based

