

CANAPÉ MENU

(SAMPLE)

We've honed our canapé selection so that every bite-sized morsel is guaranteed to impress



MEAT

Maypole pork terrine with piccalilli, crisp shallot rings & wholemeal toast

Free range chicken liver pâté & brioche croute with Hibberd's spiced fruit chutney

Hereford beef fillet carpaccio, sesame, mirin & seaweed on Melba toast

Skewered smoked Goosnargh duck breast, ginger & apple gel

Free range chicken satay kebab with toasted peanuts & baby coriander

VEGAN

Capel mushroom pâté, tarragon & red onion jam on Melba toast

Edamame & petit pois falafel with cucumber & mint raita

Baked polenta, wild garlic & spinach pesto

Baba ghanoush, pita & red pepper coulis, with a walnut crumb

A SWEET FINISH

Summer fruit Eton mess

Triple chocolate brownie

Lemon meringue & raspberry tart

Black cherry Bakewell

FISH

Honey & soy cured salmon with dill crème fraîche

Smoked Mersea Island mackerel, horseradish & pickled cucumber

Yellowfin tuna tartare, avocado, lime & black sesame, crisp rice

Crab with dill mayonnaise, anchovy crunch & crisp gem lettuce leaf

Skewered king prawns wrapped in sage & Parma ham

VEGETARIAN

Norfolk Mardler goat's cheese & red onion jam on a crisp croute

Poached Williams pear, Suffolk Farmhouse blue cheese & toasted walnut tartlet

Beetroot pickled Chelsworth quail egg

Sun-blushed Suffolk Sweet tomato & Suffolk Farmhouse gold cheese frittata bites with parsley oil

Honey roasted fig, Suffolk Farmhouse brie & rocket pesto tart

Most dishes can be customised to fit your guests' dietary needs/preferences.