



# Canapé Menu



## -Meat-

Peshwari lamb kofta, coriander, fresh turmeric yoghurt  
Pork belly, sweet chilli and charred pineapple relish  
Newton farm beef sirloin, chimichuri sauce  
Pork, apricot and caraway mini sausage rolls  
Chicken and pistachio terrine, apricot purée  
Shredded Hoisin duck, cucumber, spring onion, sesame wonton  
Ham hock terrine, apple and pear chutney  
Beef fillet carpaccio, pickled red onion, mustard mayo, crostini  
Streaky bacon, cheddar and tomato puff  
Buttermilk crispy chicken, mustard mayo  
Spiced pulled brisket, fresh horseradish, tapioca crisp  
Chicken and ham hock terrine, apple and pear chutney,  
Spicy mergiuz sausage, tomato and paprika dip  
Crispy chicken skin, mango purée

## -Fish-

Smoked mackerel croquette, spiced beetroot purée  
Chilli, lime and coconut Prawn skewer, mango salsa  
Salt cod fritters, paprika tomato chutney, fennel pollen  
Smoked salmon mousse, pickled cucumber, lemon gel, crostini  
Tuna tataki, mango salsa, garlic ginger dressing  
Monkfish scampi, watercress mayo  
Mini crab cakes, sweet chilli dip  
Blowtorched citrus cured salmon, pickled cucumber, dill yoghurt  
Crab, Watermelon, borage  
Smoked haddock, chowder

FULL FLAVOUR EVENTS

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# Canapé Menu



Smoked salmon mousse, pickled cucumber, caviar, rye cracker

Seared scallop lollipops, pancetta crumb

Beetroot cured salmon, dill yoghurt, crostini

## -Vegetarian-

Wild garlic and asparagus veloute shot

Tempura broccoli, peanut and sweet chilli dipping sauce

Cheddar beignets with sesame dressing

Fennel and Parmesan gougeres

Goat Cheesecake, red onion marmalade

Cauliflower pakora, tomato and chilli jam, curry mayo

Pea and mint arancini

Parmesan shortbread, cherry tomato

Roasted red pepper and chilli hummus, quinoa crisp

Smashed broad beans, ricotta, crostini

Salt baked jersey royals, lovage dip

Blue cheese croquette, pickled pear, walnut crumb

Mini Cheddar scone

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