

CANAPÉS

Pricing as follows:
For a minimum of 30 guests up to 150 Guests
For receptions over 150 guests please contact William Norris and Company

6 items @ £26.00 per person

8 items @ £28.00 per person

10 items @ £30.00 per person

Cold Selection

Carrot macaroons, cinnamon cream cheese

Maple cured salmon gravlax, celeriac, rye blini

Fig, parma ham and mint brochettes

Dressed crab, apple, dill mustard and hazelnut croûte

Goats cheese gougères and lemon verbena (v)

Grilled courgette, goats curd, basil and honey parcels (v)

Endive leaf, serrano foam, petit croutons

Octopus, gordel olives, salsa verde

Raclette and mushroom ketchup palmiers (v)

Tuna and fennel mille-feuille

Aromatic pork and pancetta roulade, kumquat purée

White anchovy, gooseberry gel, focaccia

Vegan salmon, rye croute (VE)

Foie gras terrine, red currant gel, black pepper sable

Cucumber and avocado rolls (VE)

Warm Selection

Butternut squash and sage arancini (V)

Sesame popcorn chicken, siracha mayonnaise

Steak and chips, béarnaise sauce

Salt and pepper prawns gyozas

Xo marinated quail skewers, yuzu emulsion

Lobster and corn croquettes, piquillo, piment

Roasted beetroot, burnt apple, goats cheese, seed cracker (V)

Parmesan madeleines, cep, cultured butter

Tandoori spiced chicken skewers, picked cucumber

Crab gougères

Ras el hanout lamb samosa, mint chutney

Pork belly, crackling, apple sauce

Okra fries, tamarind dip (V)

Spinach and ricotta fatayer (V)

Cucumber and avocado rolls (VE)

Caramelised onion and mushroom tart (V)