



S.H.B Wedding Canape Menu 2023/24

Choose minimum of three canapés from £1.75 per canape.

VEGETARIAN

From field to plate options.

Grilled Courgette Involtni stuffed with whipped cream cheese infused basil and sun blushed tomato, shaved parmesan.

Goat's cheese and fire roasted red pepper arancini, tomato and chilli chutney

Wild Mushroom, spinach, ricotta, truffle arancini, punchy aioli.

Sweet potato and red onion bhaji with mint yogurt raita and harissa.

Low & slow tomatoes, ricotta crostini, rocket pesto, basil, parmesan.

Whipped feta cheese with beetroot puree, beetroot crisp, mint, crushed walnuts, blinis

Loaded Tikka curried jack fruit with mango and lime salsa served on a mini poppadom.

Crushed Pea, mint & broad bean crostini with whipped goat's cheese, herb oil. Black

Black sheep & wensleydale croquettes with caramelised onion chutney





SEAFOOD

From sea to plate options.

Salmon poke ceviche served on a Thai cracker, black sesame, pickled chilli, and lime, sweetcorn salsa.

Crayfish and prawn sliders, with pickled cucumber, smashed avocado, coriander, lime.

Bleikers Smoked salmon roses, dill pickled cucumber, radish, crème fraiche, toasted rye bread.

Tempura style Szechuan prawns with chilli, lime, coriander, sriracha mayo

Avocado mousse cornetto with Bleikers smoked salmon, dill, lemon.

Smoked salmon involtini with stuffed cream cheese, dill and lemon





MEAT

From field to plate options.

12 hour pulled pork shoulder croquette with parsnip puree and with chilli jam.

Duck liver parfait cone with caramelised red onion, crispy bacon.

Chargrilled mini lamb kofta kebabs with Moroccan spices, harissa, mint, and lemon infused yogurt,

Pulled pork & mozzarella, arancini balls with smoky barbecue sauce

Classic Spanish style jamon croquets with saffron aioli.

Black pudding bon bons with whisky brown sauce.

Pulled pork sliders with house sauce, green chilli slaw, crispy onions

In house See salt cracking with baked apple puree

Hot and spicy chicken and nduja flat breads with mint yogurt

Spicy beef Rendang lettuce wrap with pickled chillies and coriander

Rare local grass-fed beef served in a mini-Yorkshire pudding horseradish crème fraiche, watercress garnish, beef jus

Buttermilk chicken sliders with harissa mayo, crunchy slaw

Grilled yakitori pork skewers cooked over charcoal with sesame and tare sauce





PLEASE ENQUIRE TO DISCUSS YOUR OPTIONS

