

SHB CANAPE MENU 24/25

We suggest 6 canapes for a one and half hour drinks reception.

Minimum of 3 at £7.50 pp.

MEAT

From farm to plate.

Parma Ham, Whipped Goats Cheese & Sundried Tomato sourdough croute.

Cocktail Sausages, coated in Honey & Whole Grain Mustard on a stick.

Tandoori Yoghurt Spiced Chicken Skewers & Lime Pickle (GF)
Pressed Glazed Pork Belly, Asian Soy Sauce Dressing & Crackling

Charred Beef Skewer & Wasabi Mayonnaise (GF)

Korean crispy Bang Bang Chicken skewers with chilli, sesame, lime.

Crispy Fennel Pork Balls, Apple Purée, celeriac remoulade.

10 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, (GF)

Classic Spanish style jamon croquets with lemon, saffron aioli.

Black pudding bon bons with whisky brown sauce.

10 Hour Pulled pork sliders, red cabbage, and apple slaw.

Tin bucket of house See salt cracking with baked apple puree (GF)

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

Buttermilk chicken slider tender, chipotle crunchy slaw.

Grilled yakitori pork skewers cooked over charcoal with sesame and tare sauce. (GF)

VEGETARIAN

From field to plate options.

Paprika & Garlic Breaded Mushrooms, truffle mayo. (VE)

Pea & Mint, lemon, Arancini, saffron aioli. (VE)

Lebanese Falafel & Tahini Dip, pickled red cabbage (GF)

Whipped Goats Cheese Tart, Beetroot puree & Walnut Salsa (GF)

Crispy Potato Tots & Spanish style Romesco (VG)

Wild Mushroom and truffle, spinach, ricotta, arancini, punchy aioli (VE)

Sweet potato and red onion bhaji with Indian pickle tray. (VE, GF)

Mini popadom Loaded Tikka curried jack fruit, pickled red chilli. (VE)

Turkish style Spinach, lemon, Feta Borek, Greek yogurt parsley dip. (VE)

SEAFOOD

From sea to land.

Salmon, dill & Caper Fishcake, tartar sauce, lemon.

Smoked Mackerel Pate, Sourdough Croute, chilli jam

Prawn Cocktail Tartlet (GF)

Salt & Pepper Squid Cones, with lemon aioli (GF)

Scallops served in the shell, with Crispy Onions & Garlic Butter (GF)

Smoked Salmon Roulade on a Brioche Croute, caviar.

Salmon poke ceviche served on a Thai cracker, black sesame, coriander, pickled ginger, chard lime. (GF)

Crayfish, prawn slider, pickled cucumber, smashed avocado, coriander, lime.

Scottish Smoked salmon roses, dill pickle cucumber, radish, crème fraiche, toasted rye bread.

Szechuan prawn skewers with chilli, lime, coriander, pickled cucumber, sriracha mayo

Scottish Smoked salmon involtini, whipped ricotta, dill, lemon confit (GF)

PLEASE ENQUIRE FOR MORE DETAILS



DINING & EVENTS
EST 2020