



## CHRISTMAS CANAPÉS & GRAZING

£20 per guest for light canapés - select any 3 styles

£32 per guest for more considerable grazing - select any 5 styles

£45 per guest for a more substantial standing meal - select any 8 styles

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### vegan & vegetarian:

grilled cauliflower, apricot & pine nut pesto [vg/gf](#) (3 pieces per guest)

burnt miso aubergine, garlic labneh [vg/gf](#) (3 pieces per guest)

aged gouda croquettes, honey mustard [vg](#) (2 pieces per guest)

grilled halloumi skewer, kale pesto [v](#) (2 pieces per guest)

### fish & seafood:

beetroot-cured gravadlax, crème fraîche, caviar, crostini (2 pieces per guest)

soft shell crab, black garlic ponzu aioli (1 piece per guest)

salt & szechuan pepper squid, chilli, miso mayo (2 pieces per guest)

### meat:

bresaola, pickled grapes, suya oil, parmesan [gf](#) (2 pieces per guest)

chicken thigh skewer, chilli, lemon [gf](#) (1 piece per guest)

Old Spot pigs in Dingley Dell blankets (2 pieces per guest)

cheeseburger slider, smoked cheddar, jerk quince mayo (1 piece per guest)

### sweet:

sticky toffee brioche doughnuts [v](#) (2 pieces per guest)

mince pies [v](#) (2 pieces per guest)

**PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE**