

Canapés

Minimum of 25 of each item

Homemade spring rolls

Mixed vegetable, seaweed and sweet chilli (Ve)(G,SOY)

Spiced pork, chilli and coriander with siracha mayo (M,E,G)

Scallop, fennel and pickled ginger with spiced cucumber water (F,E,S,SOY,G)

Mini burgers

Beef cheese burgers, lettuce, tomato and burger sauce (M,G,C,E)

Salt beef, sauerkraut, pickle and mustard (G,S,MU)

Halloumi, lettuce, tomato and harissa mayo (V)(G,E,S,M)

Croustades'

Ratatouillie, harissa hummus (Ve)(SE,G)

Smoked salmon and dill mousse (F,M,G)

Cornish crab and avocado with lemon and dill mayo (CR,E,C)

Arancini

Wild mushroom and truffle, Parmesan cream (V)(M,G,GFA,E)

Smoked haddock and Parmesan with beurre blanc (F,G,E,M,S,GFA)

Spoons

Rare seared tuna, wasabi peas Asian cress and a wakame sprinkle (F,E)

Marinated tofu and pickled ginger (Ve)(SE,S)

Rare seared beef, Asian slaw and crispy shallots (E,G)

Tartlettes

Aged gruyère and leek (V)(M,E,G)

Goat's cheese and red onion marmalade (V)(M,E,G)

Smoked ham, cheddar and grain mustard (M,E,G,MU)

Other

Crispy black truffle stuffed gnocchi with warm cheese fondue (V)(M,E,G)

Potato and herb cake with vegan garlic and parsley mayo (Ve)(NA, MU)

Tapenade, roast cherry tomato and artichoke crostini (Ve)(G,GFA)

Allergens key: E – egg, M – milk, G – gluten, GFA – gluten-free available, S – sulphites, F – fish, N – nuts, SE – sesame, SOY – soybeans, CR – crustaceans, C – celery, MU – mustard, L – lupin, MO – molluscs, P – peanuts, NA – no allergens, V – vegetarian, Ve – vegan

Canapés *continued*

About our food

All our meat is ethically sourced, free range and british and our milk is organic and all our eggs are british and free range. Our bread comes in daily from The Bread Factory. 'Yes Chef' supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.
