

# Canapés, bowl food & light bites

## Canapés

Minimum 3 selections

Roasted and marinated red pepper, artichoke plant based aioli with Spence seeded (GF) crostini

Sushi selection with wakame sprinkle and a chilli ginger and toasted sesame dressing (V & PB)

Mushroom, mozzarella and parmesan arancini with truffle mayo

Chicory leaf with, toasted walnuts, diced apple and Stilton cheese dressing (PB on request)

Prawn tempura with siracha mayonnaise

Crostini with Severn & Wye smoked salmon mousse and house pickled dill cucumber

Mini Quiche Lorraine

Rare breed pork sausage rolls with mustard and ketchup.

Roast Sirloin of beef , baby Yorkshire pudding, horseradish, and micro watercress

Sticky chilli chicken with soy, sesame and spring onion

Confit Asian spiced duck bonbons with sweet chilli and cranberry jam



## Mini canapé desserts

Selection of mini macarons

Mini passion fruit tarts

Dark chocolate truffles

Chocolate dipped strawberries (seasonal only) (PB)

Dark chocolate pots with salted caramel mousse

Mini pavlova with seasonal fruit

Mini lemon tarts with vanilla cream

Mini pecan pies with chantilly cream



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## Bowl food

Aubergine salad with a spicy ponzu dressing, coriander, rocket, baby spinach and crispy fried shallots (PB)

Red lentil and spinach dahl with apple cider vinegar pickled cucumber salad and crispy naan bread (PB)

Spicy three bean chilli, guacamole, pickled red onions, Choula hot sauce, sour cream and chives with crispy tortillas (PB on request)

Heritage tomato salad with crumbled feta, red onion and a basil dressing (PB on request)

Three cheese 'mac & cheese' with crispy bacon, parsley, and panko crumb (V on request)

Atlantic prawn cocktail, shredded gem, Bloody Mary cocktail sauce, sourdough croutons

Asian spiced fishcakes with a kimchi slaw Asian micro herbs

Hot smoked salmon caesar salad with sourdough croutons

Classic Italian meats balls with tomato Marina sauce and shaved parmesan

Mini sausage with mash, rich gravy and crispy onions

Malaysian Beef rendang with steamed basmati rice

## Light bites

Plant based 'sausage rolls' ketchup for dipping (PB)

Bruschetta with heritage tomatoes, basil, chives, olive oil and crumbles feta (PB on request)

Beetroot, spinach and Ragstone goat's cheese tart

Frites cones with parmesan and truffle salt (PB on request)

Severn & Wye smoked salmon rottollo with cream cheese, baby capers, red onion and chives

Spiced chicken goujons, gochuang mayo

Classic Quiche Lorraine

Spiced confit duck in feuille de brick with sticky plum sauce

Bruschetta with boozey chicken liver pate and a red onion and balsamic chutney

Sticky chipolatas with honey and English mustard

Pinks famous Gloucester Old Spot sausage rolls with mustard and mayonnaise





## Our ethos

All our meat is ethically sourced, free-range and British. Our milk is organic, and all our eggs are British free-range. Our bread comes from the Spence Bakery. Yes Chef supply us with best of seasonal fresh fruit and vegetable. We champion British produce where possible.

## Terms & conditions

Numbers must be finalised 2 weeks in advance. Numbers cannot be decreased after this point; an increase might be possible depending on menu choices.

A 25% deposit needs to be paid on confirmation of the booking. The remaining amount needs to be paid on confirmation of final numbers (two weeks prior to the event).

Any costs incurred on the day of the event will be charged by pre-authorized credit card.

We have designed all our menu options to work in the constraints and challenges of a historic building which is also open to the public. We kindly ask you to stick to our menu options. This excludes dietary requirements. Changes may not be possible and will incur additional charges.

Please note that if you are bringing in your own drinks, cakes, props or flowers etc the delivery time needs to be cleared with both Pink and the venue to ensure there is safe available storage.

A wedding tasting can be arranged at a cost of £200 + VAT for two people. Payment is required before the tasting and will be deducted if the final bill exceeds £6,500.