



AUTUMN/WINTER 2015/6

CANAPÉS

Please choose a MINIMUM of 5 canapés per person

£2.50

Thai salmon fish cakes, sweet chilli dipping sauce

Buffalo mozzarella and prosciutto skewers, roast tomato pesto dressing

Roast baby chorizo

Egg and bacon croustades

Mini toasts with smoked salmon and herb mousse

Mini stilton and red onion tartlets

£3

Mini cheese burgers

Mini toasts with potted shrimps and chervil

Haddock goujons with lemon mayo

Smoked duck and rillettes roulade with cornichons

Crispy feta parcels with a honey and sherry dressing

Mini wild mushroom tarts

£3.20

Panko crusted tiger prawns with aioli

Mini sushi/maki rolls

Crab, chilli and coriander croustades

Scotch quails eggs

Beef tartare croustades with poached quail eggs

Oysters Indienne

Dessert canapés available on request

Minimum 20 guests

Vegetarian and dessert options available on request. Pink are very flexible so if you have any queries or special dietary requirements please contact Chef Ben on 0207 629 3674 or 07590 805442



AUTUMN/WINTER 2015/6

BOWL FOOD

Hot smoked salmon, celeriac remoulade and micro celery

Cumberland chipolatas, mash and onion gravy

Classic Caesar salad with crispy pancetta and shaved Parmesan

Wild mushroom risotto with rocket pesto

Tuna carpaccio with fennel, pink ginger and apple salad

Panko crusted Pollock goujons with French fries and tartare sauce

Beef chilli, dirty rice, sour cream and tortilla chips

Crispy lamb salad with mint, shredded carrot and shaved radish

Beef and Stilton stew with puff pastry top

Pork belly cassoulet, fried sage crumbs

Each bowl £4.60

Pink are very flexible so if you have any queries or special dietary requirements please contact Chef Ben on 0207 629 3674 or 07590 805442.