



Canapés

Please choose 2 hot canapés and 2 cold canapés to create your own unique menu for £6.95 per person + vat.

Additional items charged at £1.50 + vat per person, per item

Hot

Spicy crab cakes

Mini crab cakes served with homemade lime and chilli mayonnaise

Mini toad in the hole

Locally sourced sausages accompanied with onion and rosemary gravy

Thai chicken skewers

Tender pieces of skewered chicken in Thai marinade, served with mango and lime dip

Deep fried risotto balls (v)

Creamy risotto wrapped around mozzarella cubes, deep fried until crispy, served with a red pepper and basil salsa

Goats cheese tartlets (v)

Warm tartlets filled with caramelised onion confit and Ribblesdale goats cheese

Baked baby potatoes(v)

Baby potatoes filled with baby leeks, feta cheese and black pepper drizzled with chive oil

Shot of leek and potato soup (v)

Shot of silky leek and potato soup topped with mini parmesan croutons



Cold

Beetroot cured salmon blini

Home cured salmon accompanied with crème fraîche and dill

Chicken liver pâté

Chicken and liver pate accompanied with red onion marmalade on sweet onion bread

Asparagus tartlets(v)

Mini pastry tartlets filled with a smooth asparagus mousse, topped with a red capsicum dressing

Cherry tomato and Feta cheese tartlet (v)

Mouth watering cherry tomatoes, feta cheese and black olive served in a filo tartlet with oregano dressing

Spicy crayfish tartlet (v)

Mini pastry cases filled with fresh spicy crayfish with avocado and citrus dressing

Tomato and basil gazpacho (v)

Chilled shots of roast plum tomato and crème fraîche volute, served with a celery stirring stick

Stilton mousse (v)

Walnut bread topped with stilton mousse accompanied with chilli jam

Market crudités (v)

A selection of **crudités** served in a shot glass with sour cream and chive dip

Please note: Menus are subject to change