



EVENTS

Prices Canapés & Bar Food

Option 1 Canapés (Less than 30 people):

£3 per canapé

Suggested: 6 x canapés and 1 x sweet item per customer = **£21 ph**

eg. 30 people = £630

Option 2 Canapés (50 people or more / 300+ canapés):

£2.50 per canapé

Suggested: 6 x canapés and 1 x sweet item per customer = **£17.50 ph**

eg. 50 people = £875

Option 3 Bar Food for Sharing:

Per 3 customers: 2 portions of Fries, 2 portions of Bread & Oils, 1 portion of Nocellara Olives & 1 Charcuterie, Cheese or Veg Platter = £37.50

= **£12.50 ph**

eg. 50 people = £625

Menu Guide Canapés & Bar Food

mackerel mousse, paprika crostini

piquillo pepper, wild garlic

grilled goats cheese, onion confit

ham hock & pistachio terrine, piccalilli

beef & fresh horseradish crostini

gin cured salmon, dill crème fraiche

sashimi tuna, wasabi, charcoal cracker

pork belly bites

iberico chorizo, sundried tomato

short horn beef tartare, asian dressing

wild mushroom bruschetta

zucchini and parmesan arancini

petit tomato & basil tarte tatin

truffle arancini, parmesan

nocellara olives

sourdough, oils

fries

sweet potato fries

local charcuterie platter

vegetarian platter

cheese board

strawberries dipped in milk/white/dark chocolate

chocolate truffles rolled in coconut

example selection, the season may affect availability

please let us know if you and/or your guests have an allergy or intolerance so we can design an appropriate menu for your event