



EVENTS

Pricing 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

eg. 30 people = £630

Option 2. Canapés (Larger groups, 50 or more people, over 300 canapés):

£2.50 per canapé

Suggested: 6 x canapés and 1 x sweet item per customer = £17.5

eg. 50 people = £875

Option 3. Bar Food for Sharing:

Per 3 customers: 2 x Fries, 2 x Bread & Oils, 1 Olives, 1 x Charcuterie & Cheese Platter = £33

Per customer = £11

eg. 50 people = £550

Menu Guide Canapés & Bar Food

nocellara olives

sourdough, oils

fries

sweet potato fries

local charcuterie & cheese platter

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, asian dressing

wild mushroom bruschetta

zucchini and parmesan arancini

petit tomato & basil tarte tatin

truffle arancini, parmesan

strawberries dipped in milk/white/dark chocolate

dark chocolate truffles rolled in coconut

example selection, the season may affect availability