

## Canapé, Bowls & Street Food

Kitchen Party

### Canapes

#### Hot

Peri Peri Skewers & Garlic Mayo *GF*

Confit Potato, Crème Fraiche, Chives & Caviar

Tomato & Mozzarella Suppli *V*

Padron Peppers & Kebab Spice Mix *VG/GF*

Crispy Polenta, Sage & Vegan Aioli *VG/GF*

Sweetcorn Fritter & Encona Pepper Sauce *VG/GF*

Brindisa Mini Chorizo *GF*

Cauliflower Cheese Croquettes *V*

#### Cold

Bloody Mary Cured Salmon & Fresh Horseradish *GF*

Ham Hock Terrine, Crab Apple Jelly & Pickled Heritage Carrot *GF*

Tuna Tartare Tostada, Pineapple Salsa & Avocado Crème Fraiche *GF*

Crab & Broad Bean Tartlet

Smoked Eel, Pickled Beetroot & Horseradish Toast

Gem Lettuce Caesar Salad & Anchovy *GF*

Gildas – Basque Olive, Pickled Chilli & Anchovy Skewer *GF*

Avocado & Mango Salsa, Plantain Chip *VG/GF*

Goats Curd & Slow Roasted Cherry Tomato *V*

#### Classics

Sausage Roll & Brown Sauce

Cheese Straws *V*

Waldorf Salad – Chicory, Walnut & Blue Cheese *V*

Duck Rillettes, Pickled Prune, Sourdough Toasts

Smoked Salmon & Crème Fraiche Blinis

## **Bowls**

### **Hot**

Goan Fish Curry, Curry Leaf & Coriander Oil *GF*

Roast Tomato Fregola Risotto, Nduja & Ricotta Salata

Salt Cod Fritters & Parsley Aioli

Italian Meatballs & Gremolata

### **Cold**

Hot Smoked Salmon & Potato Salad *GF*

Chicken Caesar Salad, Sourdough Croutons *GF*

Sea Bream Ceviche, Avocado & Chilli Plantain Chips *GF*

Roast Spiced Carrots, Hazelnut Dukka, Labneh & Parsley Oil *GF/V*

### **Street Food**

Fried Chicken & Garlic Mayo

Jerk Chicken Wings *GF*

Porchetta Roll & Salsa Verde

Fish Finger Hot Dog & Tartare Sauce

Aloo Chat – Spiced Potatoes, Chickpeas, Sev, Tamarind & Yogurt *VGO*

Falafel Wrap *VGO*

Mac & Cheese *V*

Beef Sliders, Cheddar & Pickle

Fish Tacos

Salt Cod Fritters & Parsley Aioli

### **Sweet Bowls**

Apple Crumble

Clementine & Almond Cake, Pomegranate, Mint & Crème Fraiche *GF*

Eton Mess *GF*

## **Sweet Canapes**

Salted Caramel Chocolate Truffles *GF*

Espresso Brownies

Damson Pâté de Fruit *GF*

Brown Butter & Rye Financiers

Alemanys Nougat *GF*

## **Dessert Table**

Seasonal Fruit Eton Mess

Chocolate Mousse & Pistachios

Millionaires Shortbread

Oat, Brown Butter & Almond Financiers

Apple Crumble & Chantilly Glass

Clementine & Almond Cake, Pomegranate

## **Ham Carver**

Hand carved Brindisa Iberico ham station, produced from free range Iberian black pigs, reared on a natural diet of grain, wild grasses, fungi and some acorns.

- Feeds 150 – 200 guests generously as a canape.
- Carved by a master carver and circulated by our team on trays to create a memorable culinary addition to your event at 3 different prices.
- All inclusive costs to include the ham, the carver & travel in London.

**Option 1)** Elriz cebo de campo 50% Iberico Huelva, Andalusia (slightly smoky & savoury)

£ 650 + vat

**Option 2 )** Castro cebo de campo, 75% Iberico, Salamanca, Castille & Leon (well balanced, sweet & creamy)

£625 + vat

**Option 3)** Bellota 100% Iberico pure acorn fed Pata Negra DOP, Cordoba, Andalusia (finished on a diet of acorns for 3 months to yield an intensely savoury ham with a nutty flavour and great depth of flavour)

£850 + vat