

COLD CANAPE MENU

COLD CANAPES *(gluten-free alternatives available)*

Smoked Cherry Tomato and Olive Tapenade Pinxos.

Smoked Salmon with Creme Fraiche and Lemon on Brown Bread.

Mini Smashed Avocado on Toast with Pico De Gallo.

Heirloom Tomato and Tarragon Bruschetta.

Charred Pear, Blue Cheese and Walnut Bruschetta.

Mortadella and Olive Lollipops.

Charred Sirloin Steak, Watercress and Horseradish Cream Fraiche.

Prosciutto and Melon Skewers.

Charred Octopus and Jalapeno Mayonnaise.

Oysters with Ginger, Soy, Chili and Lime.

Our dishes are based around fresh seasonal produce meaning that some are only available at certain times of the year.

Contact:

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 [gourmetkitchen9](https://www.instagram.com/gourmetkitchen9)

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HOT CANAPE MENU

SLIDERS (*Hot*)

- Slow-cooked Beef Burger with Pickles and Tomatoes.
- Slow-cooked Beef Burger with Cheese.
- Classic Beef Burger
- Couliflower Steak with Salsa Verde
- Slow-roast Pork with Apple Sauce and Rocket
- Slow-cooked Barbecue Beef with and Rocket and Signature Slaw.
- Flat-cap Mushroom with Blue Cheese and Truffle Mayo.

SAVOUR LOLLIPOPS (*Hot*)

- Mushroom and Sage Arancini
- Asparagus Arancini, Smoked Tomato.
- Wild Mushroom croquette
- Ras el hanout Spiced Prawns
- Grilled Halloumi and Kalamate Olive

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