

The Pitt Building

Canapé Menu

MEAT

- Mini Yorkshire puddings with seared beef, horseradish cream & chives
- Sausage bites with a honey mustard dip (GF)
- Blue cheese, figs & honey mini tarts with crispy pancetta
- Spiced lamb kofte skewers with a minty yoghurt dip & pomegranate (GF)
- Chicken satay skewers, peanut dip (GF)
- Mango & lime chicken tikka skewers, minty yoghurt dip (GF)
- Jerk chicken and pepper skewers, lime sour cream dip (GF)

FISH

- Smoked salmon tart with soft cheese, lemon & dill
- Smoked salmon blinis with horseradish creme fraiche & caviar
- Harissa king prawn & chorizo skewers, garlic & parsley mayo dip (GF)
- Mexican king prawn and avo toasts

VEGETARIAN/VEGAN

- Quail eggs with cracked black pepper & celery salt (GF)(V)
- Dukkah seared halloumi & watermelon skewer, harissa drizzle (V) (GF)
- Panzanella style ciabatta toasts, tomato, capers, basil (VG)
- Whipped goats' cheese toast, roasted tomatoes with basil (V)
- Spiced paneer, pickled cucumber, mango drizzle (V) (GF)
- Sweet potato & caramelised onion puff pastry rolls (VG)

SWEET CANAPES

- Mini lemon & mascarpone tartlets
- Mini chocolate tarts
- Mini lime and coconut tarts
- Mini pavlovas (GF)
- Mini chocolate brownies
- Fresh fruit stick with a raspberry coulis dip (GF) (VG)
- Selection of mini vegan cakes or baklava (VG)
- Mini victoria sponge
- Macaron selection

Minimum order 20 covers

Key: GF = Gluten free V = Vegetarian Vg = Vegan

*Any crostini/bruschetta or tartlet can be made gluten free
Selection may change due to market value & availability*