CHRISTMAS CANAPÉ MENU

Turkey and cranberry mini Yorkshire pudding Satay chicken skewers with fragrant peanut sauce Harissa lamb kofta, mint yoghurt Pulled pork sausage rolls, cranberry sauce Honey glazed pig in blanket Honey and red wine glazed chorizo sausages Chorizo, manchego and tomato, red pepper paste crostini Pulled ham and cranberry crostini Mini Thai fishcakes, sweet chilli sauce Prawn cocktail lettuce cup Anchovy, houmous and heritage tomato crostini Citrus prawn and cream cheese crostini Smoked salmon, cream cheese and chive crostini Brie and cranberry tartlet (v) Cocktail caprese (tomato, mozzarella and basil) (v) Baby pearl mozzarella and green pesto crostini (v) Wensleydale and cranberry crostini (v) Deep fried falafel balls, tahini dip (ve) Roasted red pepper and mushroom pate crostini (ve)

Please let us know of any dietary requirements

Gluten free, dairy free and vegan options available (on request)

Everything is homemade by Alex who is a qualified chef with over 17 years' experience

Heritage tomato, basil and balsamic crostini (ve)