



# CANAPÉ RECEPTION

**Pre-Ordering:** All of our food is made freshly on site by our talented team of chefs so please ensure you give your buffet pre-order at least one week before your event. Our canapé receptions are suitable from 20-200 people. Each guest will receive one of each choice per person. Canapés can be served by roving staff on platters or set up at a self-serve station.

6 Canapés for **£15** per persons, 8 Canapés **£18.50**

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## MEAT

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**Ham hock, bruschetta with celeriac and wholegrain mustard remoulade**

**Spicy chicken and chorizo skewers**

**Mini toad-in-the-hole with English mustard**

**Port, sage and black pudding sausage rolls**

**Mini minted lamb burger with Tzatziki**

**OWH beef sliders with cheddar and bacon topping**

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## FISH

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**Prawn, smoked salmon and apple shot**

**Smoked haddock and dill bon bon with lemon mayo**

**King prawn tempura skewer with wasabi**

**Mini fish and chips with tartar dressing**

**Smoked salmon and chive crème fraiche tart with rocket**

**Crab fritter with sweet chilli sauce**

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## VEGETARIAN

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**Goats cheese and caramelised onion tart**

**Herb rosti, feta and sun dried tomato**

**Spicy falafel and mint raita**

**Wild mushroom pate with truffle oil on a sourdough croute**

**Welsh rarebit on toast with caramelised red onion chutney**

**WHO Bloody Mary shots served with celery and poppy seeds**

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If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know when ordering. All items are subject to availability.

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