



IRONMONGERS' HALL

Canapés Menu

Warm Meat Canapés

Pork and Chicken rissole coated in sesame and poppy seeds

Beef fillet mini skewer with honey and mustard dip

Chicken pieces coated in popcorn served with peanut dip

Warm Fish Canapés

Crayfish and avocado quiche

Baby new potatoes filled with salt cod brandade

Salmon skewer, grilled and glazed with miso paste

Warm Vegetarian Canapés

Wild mushroom and tarragon Flan topped with truffle cream

Courgette and cauliflower pakora with spiced yoghurt

Feta and green olive tortilla with courgette tapenade and smoked salt



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Cold Meat Canapés

Smoked Chicken supreme, served in a little gem lettuce leaf with Caesar dressing

New York Deli bagel with salt beef, cream cheese pickles and mustard

Salami, olive and cream cheese roulade on rosemary toast

Cold Fish Canapés

Seared home cured salmon served with pickled radish and wasabi mayonnaise

Smoked haddock and prawn rillettes with cucumber and dill

Finest Scottish smoked salmon and cream cheese 'Sandwich'

Cold Vegetarian Canapés

Coxes apple, celery and roast hazelnut tartlet

Savoury profiteroles filled with sweet pepper cream and smoked salt

Asparagus and pea tartlet with mint pesto



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Dessert Canapés

Homemade chocolate truffles with coconut and amaretto dust

Mini lemon tart

Chocolate éclair selection

Passion fruit shots

Biscotti with strawberries, Dolcelatte and balsamic glaze

Fresh fruit skewers

Chocolate brownies with cream and raspberries

Miniature Eton mess (seasonal)