

Canapes 100% VEGAN

Peppery sundried tomato, feta cheese, rocket cress on crostini
Wild truffled mushrooms on crostini
Vegan tuna pate made of chickpeas, pickled cucumber on crostinni
Hoisin Vegan duck, cucumber, spring onions
Mini Spinach and peas samosas, mango chutney
Crostini topped with Italian caponata vegetables & crispy capers
Mini mushroom filo pastry bags & herby cream cheese
Vegan sausage rolls with smoked paprika mayo
Edamame bean pate, cherry tomato salsa on crostini
Confit cherry tomato with shallots, basil, marinated feta on ciabatta
Lebansese Aubergine, tomato and black olives, parsley on crunchy bread
Whipped feta cheese, truffled wild mushrooms, parley served in a tartlet

Gluten free canapes

Sweet Potato cups, kale, carrot pickled slaw, avocado mixed organic seeds **G.F**Cucumber cups filled with avocado aioli and feta cheese G.F
Zucchini rolls with sundried tomato and macadamia ricotta G.F
Beetroot lemon thyme and goat's cheese G.F
Mexican baby potatoes, coriander aioli vegan mincemeat G.F
Harissa spicy chicken, aioli, baby potato and coriander G.F

Served Hot

Potato Kibbeh croquettes with parsley mayo served hot Thyme roasted Potato, Vegan Steak and garlic aioli Italian polenta, bolognese meat and basil G.F Fishless vegan fishcakes, seaweed tartare sauce

Brazilian Pao de queijo stuffed with mushrooms & tarragon cream cheese G.F

Leek, potato and cheddar tartlets

Brocolli croquettes with blue cheese

Smoked paprika and cheese croquettes, fennel cress

Mini tofu satay skewers, Indian cucumber salad

Dessert/mini bites

Caramelized rum banana, chantilly and chocolate

Passion fruit posset Gluten free short bread G.F

Eton mess, English berries G.F

Chocolate mousse & orange served in a tartlet

Double choc Brownies

Raspberry & dark chocolate ganache cups

Strawberry, tarragon cream cheese, basil and vanilla served in tartlet

Coconut panacotta and raspberries G.F

Vegan Tiramissu

Decostructed pineapple & clove cheesecake