

Baba Ganoush

—    — CATERING

CANAPE MENU

3 Canapés per person

4 Canapés per person

5 Canapés per person

6 Canapés per person

Meat

Duck Pate with Damson Gin Chutney
Deep Fried Chicken Bites with Kimchi Mayo
Mini Minced Black Pudding 'quail' Scotch Egg
Chorizo, Black Pudding & Quail Egg Stack
Arancini Bites – Bolognese or Ox Cheek & Parmesan
Mini Toad in the Hole (*please note this is a Yorkshire Portion*)
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings
Mini Yorkshire Pudding with Roast Beef & Gravy (*please note this is a Yorkshire Portion*)
Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (*seasonal*)
Crispy Ham Hock with Roasted Pineapple
Ox Cheek, Smoked Potato & Parmesan Spoon
Honey & Mustard Sticky Sausages
Chorizo & Brie Bites
Mini Pies

Fish

Home Smoked Salmon Blini, Crème Fraiche, Dill
Mackerel Pate with Spiced Cucumber & Toasts
Mini Thai Fishcakes with Sweet Chilli Dipping sauce
Prawn Skewers with Sweet Chilli Dip

Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)
Wensleydale & Leek Bon Bon
Manchego & Cherry Rarebit
Buffalo Mozzarella & Tomato Skewer
Ribblesdale Goats Cheese, Fig & Honey Tartlet
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil (VE)
Stuffed Mini Heritage Tomato (VE)
Smoked Carrot, Ricotta & Hazelnut Tart
Honey Glazed Peach & Mozzarella Bites
Yorkshire Blue, Grape & Port Tart
Arancini Bites - *Truffle Mushroom*
Mushroom & Yorkshire Blue Vol au Vents
Halloumi Fries with Sweet Chilli Dip
Yorkshire Rarebit Tartlet
Cream Cheese & Cucumber on Focaccia
Seasonal Vegan Vol au Vents (VE)