

# Baba Ganoush

—    — CATERING

## CANAPE MENU

**3 Canapés per person**

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**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*)  
Chicken Liver Pate with Golden Raisins, Puffed Rice & Hazelnut  
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**

Prawn Skewers with Sweet Chilli Dip  
Mackerel Pate with Spiced Cucumber & Toasts  
Home Smoked Salmon Blini, Crème Fraiche, Dill  
Mini Thai Fishcakes with Sweet Chilli Dipping sauce  
Mini Fish & Chips with Mushy Peas (*please note this is a Yorkshire Portion*)

### **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)