

# Baba Ganoush

—  — CATERING

## CANAPE MENU

**3 Canapés per person**

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**6 Canapés per person**

### Meat

Chicken Liver Parfait with Truffle Crumb  
Deep Fried Chicken Bites with Kimchi Mayo  
Mini Minced Black Pudding 'quail' Scotch Egg  
Soy & Ginger Chicken Lollipop  
Pulled Pork & Apple Sliders (*Yorkshire Portion*)  
Mini Gourmet Sausage Rolls with an English Plum Puree  
Arancini Bites – Bolognese or Ox Cheek & Parmesan  
Mini Toad in the Hole with Onion Chutney (*Yorkshire Portion*)  
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings  
Mini Yorkshire Pudding with Roast Beef & Gravy (*Yorkshire Portion*)  
Sand Hutton Asparagus - Parma Ham or served simply with Aioli (*seasonal*)  
Pressed Ham Hock, Rye Bread, Pineapple Pickle  
Ox Cheek, Smoked Potato & Parmesan  
Honey & Mustard Sticky Sausages  
Chorizo & Brie Bites

### Fish

Prawn & Courgette Skewers with Sweet Chilli Dip  
Home Smoked Salmon Blini, Crème Fraiche, Dill  
Mini East Coast Fish Cake, Dill, Cured Egg Yolk  
King Prawn Cracker, Sea Herb Aioli  
Mini Fish & Chips with Mushy Peas (*Yorkshire Portion*)

### Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)  
Vintage Cheddar & Fennel Seed Sable with Baba Chutney  
Roasted Squash Chowder, Burrata, Crispy Sage – with Egg & Spoon (can be VE)  
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil  
Ribblesdale Goats Cheese, Fig & Honey Tartlet  
Wensleydale & Leek Bon Bon  
Manchego & Cherry Rarebit (VE)  
Stuffed Mini Heritage Tomato (VE)  
Smoked Carrot, Ricotta & Hazelnut Tart  
Honey Glazed Peach & Mozzarella Bites  
Port Poached Pear, Walnut & Yorkshire Blue Tart  
Arancini Bites - *Truffle Mushroom*  
Halloumi Fries with Sweet Chilli Dip  
Seasonal Vegan Vol au Vents (VE)

### Charcuterie Cups - £8.50 PP

Mozzarella Balls – Vintage Cheddar – Chorizo – Salami  
Olives - Sun-dried Tomatoes - Cornichons  
Seeded Bread Twists