

# Baba Ganoush

—    — CATERING

## CANAPE MENU

3 Canapés per person ~ £7.00 + VAT

4 Canapés per person ~ £8.00 + VAT

5 Canapés per person ~ £9.00 + VAT

6 Canapés per person ~ £10.00 + VAT

### Meat

Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette  
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 (*Yorkshire Portion*)  
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  
Chipolata Turnover with Bechamel & Confit Tomato (*Yorkshire Portion*)  
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  
Mini Fish & Chips with Mushy Peas (*Yorkshire Portion*)

### Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)  
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  
Stuffed Mini Heritage Tomato (VE)  
Smoked Carrot, Ricotta & Hazelnut Tart  
Honey Glazed Peach & Mozzarella Bites  
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