

HOME **FARM WEDDINGS**

CANAPÉS

We understand that this is your special day and we can absolutely design a menu bespoke to your individual requirements. Here's a little inspiration to get you started.

HOT

Mini Lamb & Mint Kofta (GF,DF)
Wild Mushroom Arrancini (V)
Aged Cheddar Cheese & Pickle Bon Bon (V)
Crispy Pork Belly , Male Glaze (GF,DF)
Pigs In Blankets
Thai Crab Cakes, Chilli Mayonnaise
Devils on Horseback (GF,DF)
Mini Yorkshire Pudding, Shin of Beef, Horseradish
Crème Fraiche Confit Duck Roll, Spiced Plum Jam

COLD

Chilli Tiger Prawn Lolly (GF,DF)
Goat's Cheese, Black Olive Tartlet (V)
Smoked Salmon & Caviar Blini
Spiced Butternut Squash, Hummus, Pickled Onions(VG,GF) Wild Mushroom, Truffle Ragout (V)
Chorizo, Bocconcini (GF)
Roasted Fig, Oxford Blue Cheese, Walnut (V)
Miso & Black Sesame Cauliflower (VG,GF)
Chilli, Beetroot, Whipped Feta (V,GF)
Chipotle Spiced Chicken, Sour cream & Coriander (GF)

DESSERT

Mini Dark Chocolate Tart, Pistachio Crumb Mixed
Macarons Mini
Seasonal Pavlova (GF)
Chef's Bitesize Cheesecake
Fruit Skewer (VG,GF)