

Canapés

Choose 5 items £9 per person / 7 items £12.30 per person **items add 60p supplement. **items add 90p supplement*

Vegetarian (v) & Vegan (v+)

Whipped ricotta crostini with smashed broad beans & peas, preserved lemon & mint (v)

Vietnamese rice paper rolls with mint, holy basil & coriander (v+)

Goat cheese and oatcakes with local honeycombe (v)

Sussex Charmer with caramelised pineapple & beer pickled onions (v)

Cherry tomato & black olive tarte tatin, rocket pesto & crumbled feta cheese (v)

Roast squash filo tartlet with sage & caramelised walnut crumble (v+)

Char-grilled aubergine involtini, slow roast vine tomatoes, mozzarella & pesto (v)

Best served hot

Cauliflower popcorn w/ tempura holy basil, tomato & tamarind glaze (v+)

Sussex ale rarebit croquettes (v+)

Wild mushroom arancini w/ lemon aioli (v+)

Summer squash bhajis w/ chimichurri (v+)

Fish & seafood

Sesame crusted tuna loin, coriander relish & Japanese pickles**

Miso glazed salmon, sweetcorn fritter, edamame beans & wakame aioli*

Cucumber cups with hot-smoked salmon, watercress & chive salad cream

Squid ink risotto cakes, fresh crab & lime mayonnaise*

Best served hot

Tiger prawns with pangrattato crust & roasted garlic mayonnaise*

Tandoori cod loin w/ beetroot, ginger & fennel raita*

Smoked haddock croquettes w/ curried mayonnaise

Thai style fish cakes with coriander relish, chilli & spring onions

Non-vegetarian

Merguez sausage roll w/ harissa yoghurt

Carpaccio of beef crostini w/ truffled mayonnaise & Parmesan shavings**

Prosciutto crudo with baby mozzarella & cornichon

Filo cups with orange & saffron char grilled chicken, pomegranate & minted yoghurt

Crispy duck pancakes with mango, cucumber & spring onions

Best served hot

Pimento roast chicken & chorizo mini skewer

Slow cooked beef & ale pies

Pork belly & green olive croquettes w/ herby mayonnaise

Rare roast sirloin w/ Yorkshire pudding, horseradish & watercress*

Canapé desserts*

Sicilian lemon tarts

Cointreau-steeped gooey chocolate brownies

Sticky orange & almond cakes w/ zesty mascarpone

Pavlova w/ passionfruit cream & fresh raspberries

Baked blueberry cheesecakes

Glazed berry tarts w/ crème patisserie

All prices inclusive of VAT.

Please note, prices are for food only and do not include staffing, transportation or the cost of any other additional equipment we may need to provide. Please contact us directly for a full quote for your event.



Bowl Food

Bowl food can be served 2 ways - Street Food style in eco-disposable kraft food pots with birchwood forks or elevated in assorted ceramic rice bowls with tiny stainless-steel forks.

For events of up to 40 people we recommend choosing 3 options. For 40+ choose 4

From £15 per person

Vegetarian (v) & Vegan (v+)

Sweet potato, cashew nut & gochujang mac 'n cheese (v+)

Tempura baby vegetables w/ sea salt, chilli flakes & lemon aioli

Imam Bayildi – slow cooked aubergine & tomato with oregano, labneh & tabouleh

Root vegetable & chickpea tagine w/ couscous, crispy shallots, dates & apricots (v+)

Summer squash bhajis with a crunchy Vietnamese inspired slaw & chimichurri (v+)

Black bean & wood roast pimento chilli w/ rice, sour cream & red onion

Posh cheesy chips – straw fries w/ three cheese sauce, truffle oil & Parmesan shavings

Non vegetarian

Fragrant chicken ruby w/ rice, thick yoghurt, pomegranate & dill

Classic beef bourguignon w/ horseradish mash, glazed button onions & pancetta

Moroccan lamb tagine w/ sweet spices & dried fruits, couscous & crispy shallots

Smokey pulled pork & black beans w/ fennel & white cabbage slaw, rhubarb compote & crackling

Char grilled flank steak, served medium rare w/ chimichurri & roast lemon potatoes

Deep-fried buttermilk chicken w/ hispi cabbage slaw, champagne hollandaise & salmon roe

Fritto misto – tempura fried baby squid, prawns, fennel & tenderstem broccoli w/ sea salt & saffron aioli

Seafood jambalaya w/ pineapple relish, parsley & scallions

Yellow fish curry w/ jasmine rice, red onion, coriander & chilli

Fish tacos w/ rice & beans, guacamole, pink pickled onions & cucumber yoghurt

Mini fish & chips – fresh battered haddock, chips & mushy peas

Optional dessert £4.60 per person

Freshly made mini doughnuts w/ cinnamon sugar & hot chocolate sauce

Optional homemade statics £1.80 each per person

Root vegetable crisps w/ rosemary & chilli salt

Pitta chips w/ harissa yoghurt

Foot long Gruyere & Dijon mustard cheese straws

All prices inclusive of VAT.

Please note, prices are for food only and do not include staffing, transportation or the cost of any other additional equipment we may need to provide. Please contact us directly for a full quote for your event.

