

# Mezze & Small Bites

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Our Mezze & Small Bites Finger Food menus are designed for relaxed, sociable entertaining, where guests can help themselves and graze throughout your event. Beautifully presented on a curated collection of vintage and artisan serving platters, each display is finished with seasonal herbs and edible flowers, creating an abundant feast that looks every bit as good as it tastes.

Choose a balanced selection of dishes to create a menu that's tailored to your occasion and your guests, with plenty of options for vegetarian, vegan and other dietary requirements.

5 items £19 | 7 items £24 | 9 items £27 | Additional items £3.40

All prices are quoted per person and are exclusive of VAT. Crockery, cutlery, staffing, table linen, and glassware can be provided and will be charged separately according to your requirements. Where venues do not offer suitable kitchen facilities, additional catering equipment can also be supplied.



### Vegetarian & vegan - ambient

Filo rolls with roasted squash, spinach & feta cheese /G/Mi

Whipped ricotta crostini with smashed broad beans & peas, radish, preserved lemon & mint /G/Mi

Classic Spanish tortilla cubes with romesco sauce /E/N

Char grilled halloumi, ancient grains, coriander & candied pumpkin seed salad pots with chilli relish /G/Mi

Baby gem leaf with celery, grapes, toasted walnuts & tarragon yoghurt dressing /Vg/Ce/N/Mu

Pumpkin, coriander & cumin fritters with spicy nappa cabbage slaw & lime kokoyo /Vg

Chipotle roast sweet potato, rainbow chard & sage frittata with lemon aioli /E/Mu

Brioche finger roll w/ whipped goat's cheese, caramelised onion & rocket /G/Mi

Rye bread with smashed avocado, soft boiled quail egg & furikake seasoning /G/E/Se

### Vegetarian & vegan - best served warm

Love & Rocket Eccles cakes with crumbled Olde Sussex G/Mi/E

Taleggio soufflé tart with beetroot chutney G/Mi/E

Wild mushroom arancini w/ smoked garlic aioli Ce/Mi/E/Mu/G

Summer squash bhajis with chimichurri /Vg

Deep fried spinach & ricotta tortellini with rich tomato sauce & crispy sage leaves /Mi/E/G

### Non-vegetarian - ambient

Sweet gem cup with hoi sin glazed confit duck, charred cucumber & candied kumquat /So

Sussex onglet steak tartare, pickled heritage carrot & smoked garlic aioli on sourdough toast G/Mu/Mi/E

Crostini of Milano salami with caponata & caper berries /G

Char grilled chicken Caesar salad pots with Romaine lettuce, parmesan & anchovy /G/F/E/Mi

Spinach & ricotta tortellini salad pot with spicy nduja & Caprese dressing /Mi/G/E

Bang-bang chicken & vermicelli noodle salad pot w/ spicy peanut dressing /F/E/N

### Non-vegetarian - best served warm

Chicken spiedini with truffled aioli & crispy chicken skin pangratatto /Mu/E

Free-range chicken & tarragon pies G/Ce/E/Mi

Spiced lamb, spinach & burnt orange filo cigars w/ minted cucumber yoghurt /G/Mi

Firecracker beef brisket tostada with caramelised onion & smoked garlic aioli /G/Mu/E

Merguez sausage rolls with harissa yoghurt /G/Mi/E

Cajun chicken skewers with mango & avocado salsa

### Fish & seafood – ambient

Blackened Mackerel crostini with beetroot chutney & horseradish sour cream F/Mi/G

Sesame crusted tuna loin with seaweed cracker, Japanese pickles & wasabi mayonnaise F/Se/Mu

Grappa cured salmon on rye bread with sour cream & pink pickled onions F/Mi/G

Smoked trout & watercress tarts F/Mi/E/G

Brioche finger roll with lobster salad & holy f\*\*k mayonnaise Cr/Mi/E/Mu/G

### Fish & seafood – best served warm

Deep fried tiger prawns with rosemary skewers, smoked chilli pangratatto & lemon mayonnaise Cr/G/E/Mu

Frito misto – mixed seafood in tempura batter w/ chilli flakes & lemon aioli F/G/Mu/E

### Canapé Desserts

Sicilian lemon tarts G/Mi/E

Cointreau-steeped gooey chocolate brownies G/E/Mi

Sticky orange & almond cakes w/ zesty mascarpone /E/Mi/N

Baked blueberry cheesecakes /Mi/E

Glazed berry tarts w/ crème patisserie G/Mi/E

Key to dietary information: GF Gluten Free | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish  
Mo Molluscs | Mu Mustard | Mi Milk | N Nuts | Pe Peanuts | Se Sesame | So Soya

