

CANAPÉ MENU

We advise that canapés are not suitable for a full dinner substitution.

Any 6 Canapés

Choose two cold, two hot and two dessert

Any 8 Canapés

Choose three cold, three hot and two dessert

COLD CANAPÉ SELECTION

Severn and Wye smoked salmon choux puffs, horseradish cream cheese.
(F,D,G,E,S)

Free range chicken ballotine wrap in cured ham, Coronation dressing.
(E,SD,G)

Seared tuna rolled in onion seeds with mango salsa and fresh mint.
(F,SD)

SF Smoked mackerel pâté, fennel and apple, sourdough crouton.
(F,G,D,E,Mu)

SF Welsh seaweed cured salmon mousse with fresh dill and caviar.
(F,D,G)

SF Smoked trout and yuzu sour cream, pickled melon.
(F,D,G)

SF Beetroot cured salmon with green tea crème fraîche.
(F,D)

Chicken liver parfait en croute with onion jam.
(E,D,G,SD)

SF Smoked chicken with red pepper relish and cress.
(E,SD,G)

SF Broccoli cream cheese choux bun with toasted sunflower seeds.
(E,G,D)

Chargrilled asparagus wrapped in Serrano ham, balsamic glaze.
(SD)

VEGAN AND VEGETARIAN COLD CANAPÉS

▽ **SF** Vegetable California rolls with soy and wasabi
(V,G,S,SD,Se)

▽ Sun-blushed tomato bruschetta with garlic and balsamic, vegan cheese
(V,G,SD)

▽ Devilled potato filled with Coronation cauliflower and black onion seeds
(V)

▽ Falafel skewer with coriander and houmous
(V,Se,G,S)



SF Pant-Ys-Gawn goat's cheese tart with walnut and apple salad
(V,G,D,E,N)

SF Spinach and Gruyère cheese tartlets topped with avocado
(V,D,E,G)

Whipped Perl Las cheese crostini with pickled grape and walnut
(V,G,N,D)

Watermelon and feta skewer, balsamic glaze
(V,D,SD)

Sundried tomato arancini with tarragon mayonnaise
(V,G,D,E,S)

Crispy halloumi, BBQ glaze and spring onions
(V,G,E,D,S)

Smoked goat's cheese croques with chilli dip
(V,G,E,D)

HOT CANAPÉ SELECTION

Thai pork satay with Thai sesame dressing
(N,Se,S)

Smoked salmon croquette with pea purée
(G,F,E,D)

Sesame prawn toast with sweet and sour pineapple relish
(Cr,E,G,D,Se,SD)

Welsh coastal fish cakes with honey and chilli mayonnaise
(Cr,F,E,G,D)

Moroccan beef kofta with saffron yoghurt and coriander
(G,D)

SF Pulled Welsh beef wellington with curried remoulade
(G,E,D,Mu)

SF Welsh lamb bonbon with minted chickpea purée, cumin yoghurt
(G,E,D)

Sticky Asian style chicken lollipops
(D,S,G)

Filo wrapped prawns with Sriracha mayonnaise
(Cr,G,S)

SF Soy and ginger glazed pork belly, sesame and black onion seeds
(S,Se,G)

VEGAN AND VEGETARIAN DESSERT CANAPÉS

Chocolate brownie with blueberries
(V,G,S)

Bakewell tart with almond and vanilla cream
(V,N,G,S)

Strawberries and cream, rosemary short-bread with fresh basil
(V,D,G)

SF Dark chocolate brownie with fresh blueberries
(V,D,N,G,E,S)

Scorched lemon meringue pie
(V,E,G,D,S)

Macaron assortment
(V,E,D,G,N)

Apple choux puff
(V,D,E,G,S)

Carrot cake with buttercream
(V,D,G,E,S)

Cherry velvet cake
(V,G,E,D)

Salted caramel chocolate tart
(V,G,E,D,S,SD)

VEGAN AND VEGETARIAN HOT CANAPÉS

Chilli taco cup with smoked paprika
(V,G)

Spiced falafel with chilli houmous
(V,Se,G)

Tandoori spiced Aloo Gobi spring roll, samba dressing
(V,G,SD)

Moroccan vegetable and chickpea tart with houmous
(V,Se,G,E,D)

Welsh rarebit on toasted onion bread with chilli jam
(V,Mu,G,D,SD,E)

SF Tomato and black olive tapenade puffs
(V,D,G,SD)

SF Goat's cheese, beetroot and chilli arancini
(V,G,E,D,S)

Caerphilly cheese rarebit empanada, spiced cranberries
(V,D,G,E,Mu)

SF Super Food Vegan
Vegan

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.