

MANAPÉS

Catering for people who want a bit more than a canapé, a manapé is a more hearty version, approximately 3 bites each (depending on your bite!)

Meat:

- Pulled pork sliders with crispy hallot rings
- Chunky croque monsieur
- Buttermilk crispy fried chicken slider with guacamole and jalapenos in a mini brioche bun
- Thai chicken sausage roll
- Loaded potato skins (cheesy, bacon, herby deliciousness)
- Herbed cheese scones with Serrano ham and honeyed figs

Fish:

- Fish and chips with mushy peas and homemade tartar sauce
- Thai red curry fishcake with wasabi mayo
- Crab spring roll with crab mayo
- Toasted English muffin with smoked salmon, poached quail's egg and hollandaise sauce
- Bao buns with panko prawn, kimchi mayo, carrot and coriander
- Traditional fishcakes with dill, parsley and capers and homemade tartar sauce

Veggie:

- Beetroot tarte tatin with crumbled feta and spring onion dressing
- Pea and mint rancini with melting mozzarella centre
- Bruschetta with marinated artichoke, aubergine and red pepper topped with baba ganoush
- Small pots of luxury mac'n' cheese with herbed sourdough crumbs
- Mini focaccia with roasted veggies
- Mushroom en croute with hollandaise sauce

Sweet:

- Salted caramel millionaire's shortbread
- Dark chocolate dipped raspberry meringue kisses
- Brioche French toast with Calvados spiked apples and cinnamon
- Little pots of sparkling Prosecco and elderflower jellies with blueberries and raspberries
- Lime meringue pie
- Piña colada cheesecake squares