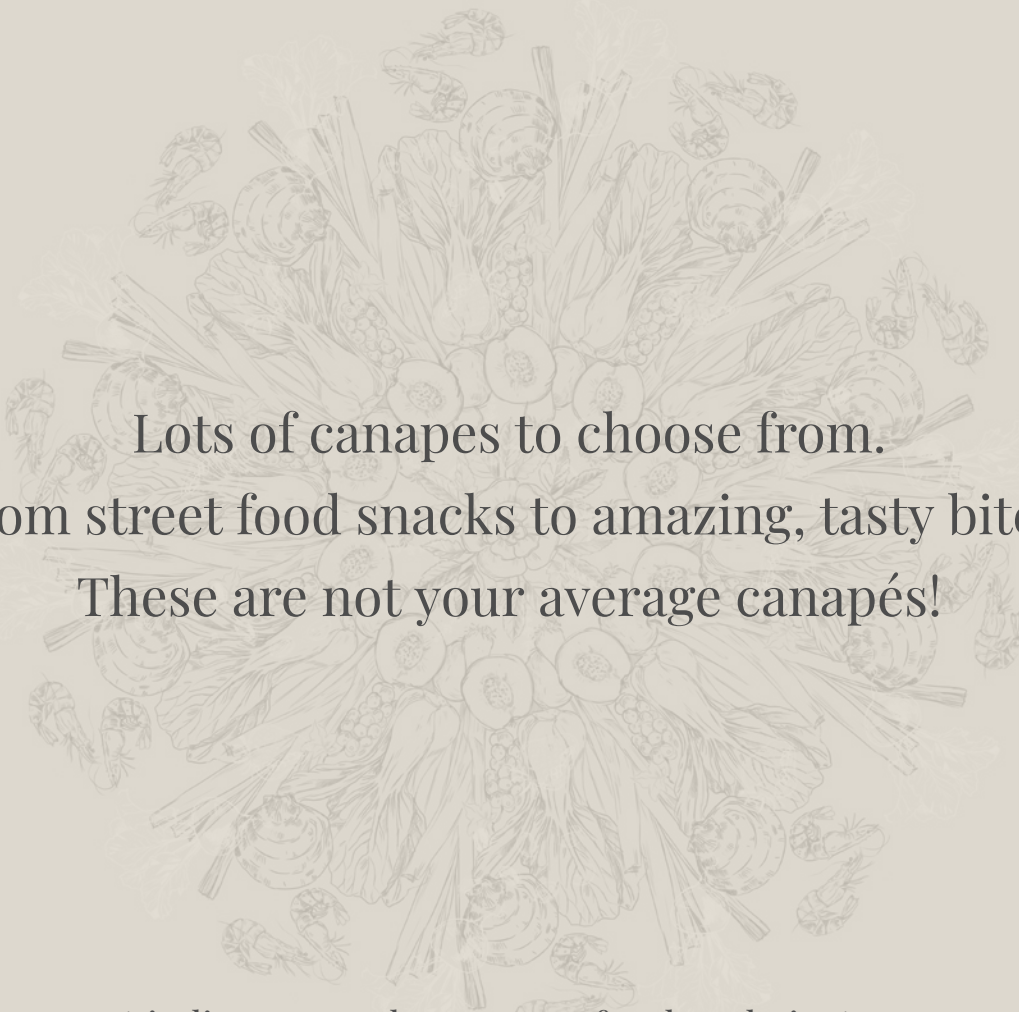


CANAPÉS



Lots of canapes to choose from.
From street food snacks to amazing, tasty bites.
These are not your average canapés!

* indicates supplement cost for that choice*

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

H&A

GREATEST HITS COLLECTION

Mini Yorkshire puddings, stuffed with braised beef and horseradish/gravy

Mini yorkshire puds with stuffing and rich onion gravy (veggie)

Mini pies with beef steak and pea purée- **add a tiny Steiner of real ale to this one!**

Mini beef/chicken sliders with H&A filthy sauce and cheese in a brioche bun

Moroccan lamb on a flatbread crisp with tzatziki

Belly pork with black pudding purée

Grilled Chicken Katsu skewers

Mini fish and chips with mushy peas/tartar sauce/ curry sauce

Smoked salmon pancakes with dill and cream cheese

Thai fish cakes with sweet chilli sauce

Mini falafel with tomato chutney

Cauliflower 'wings' with buffalo sauce

Curried Arancini with a spiced mayo

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.

H&A

STREET FOOD SNACKS AND CHEF'S RANGE

A range of some of the most tasty snacks

‘Katsu battered chicken dippers’

‘Yakatori’- The ultimate chicken skewers delivered to guests with tare
glaze

‘Big mac’ spring rolls with gherkin sauce

Black Asian slider bun with Korean beef and sriracha mayo

Japanese Gyoza with pork, chicken or veggie and dipping sauce

*‘Truffle hunting’ Braised crispy pig's cheek bonbons with a truffle
mayo

*Scandi smorrebrod snack - Treacle cured salmon of sourdough crisp
with dill mayo and pickles

*The ultimate Taco selection ‘El pastor’ v ‘barbacoa’ v ‘Bhaji fish’

*‘The woodland box’- 1. 50 day aged beef tartare, mushroom ketchup, 2.
with hen of woods, cauliflower puree and sand, 3. umami, cep, truffle

H&A



POULTRY

Mini chicken sliders with H&A filthy sauce and cheese in a brioche bun

Grilled Chicken Katsu skewers

Mini Caesar salad croute with chicken and crisp bacon

Chicken liver parfait and red onion marmalade with crisp bruschetta

Curried chicken and mango in filo pastry baskets

Christmas Dinner slider- with, turkey, stuffing, cranberry

Chinese spiced shredded duck with hoisin sauce and sliced cucumber

H&A

BEEF

Mini Yorkshire pudding with Dexter fillet, onion marmalade and horseradish or gravy

Mini Yorkshire puddings, stuffed with braised beef and horseradish/gravy

Mini pies with beef steak and pea purée- **add a tiny Steiner of real ale to this one!**

Mini beef sliders with H&A filthy sauce and cheese in a brioche bun

American smoked beef brisket sliders with a Carolina style barbecue sauce

* Asian fillet of beef with marinated vegetables, soy sauce in filo baskets*

Smoked bbq brisket croquette with bbq sauce

Mini Philly steak open sandwich, with fried onions and smoked cheese

H&A

LAMB

Slow cooked Moroccan lamb on a flatbread crisp, with a minted yoghurt sauce or tzatziki

Mint marinated lamb kofta with yoghurt dip

PORK

‘Hog roast’ rare breed hog roast pork, with stuffing, crackling and apple sauce in a floury slider bun

BBQ Pulled pork sliders with slaw

Hot Spanish Iberico chorizo with pickle and dill mayo

Mini bangers and mustard mash with rich gravy

Slow cooked Chinese five spice belly pork with soy dipping sauce

Slow roast pork belly with black pudding purée

Parma ham, blue cheese and sun-blushed tomato mini bruschetta

Asparagus wrapped in Parma ham served with Hollandaise sauce

(Available April - June)

H&A

FISH

Mini fish and chips with mushy peas/tartar sauce/ curry sauce

Rosemary and olive scone with goats' cheese and smoked salmon

Smoked salmon pancakes with dill and cream cheese

Skewered salmon with harissa dressing and yoghurt dip

Salmon, ginger and tomato filo parcels

Thai fish cakes with homemade, sticky, sweet chilli sauce

Thai crab cakes with homemade, sticky, sweet chilli sauce

Crab with elderflower mayo rolled in pickled Japanese radish

Thai coconut green curry tiger prawns

Classic tempura king prawns with a choice of dipping sauces

Whisky cured gravlax, horseradish cream and beetroot

*Savoury éclair with smoked cods roe emulsion, caviar and pickled
cucumber*

H&A

VEGETARIAN AND VEGAN

Vegan crispy cauliflower or jackfruit taco, with coriander and lime
slaw, avocado and chipotle mayo

Tomato, curried or pesto Italian Arancini, with choice of mayo

Mini garden pies with mushy peas

Vegan fish and chips with mushy peas or tartare sauce

Mini vegan burger sliders: lime mayo and black bean burger, or
beetroot

Pulled BBQ jackfruit sliders with pickles

Tempura roast cauliflower 'wings' with buffalo sauce

Whipped feta, salt baked beetroot and toasted pumpkin seed crostini

Rosemary and olive scone with goat's cheese and beetroot relish

Soft goats cheese crostini with red onion marmalade

Welsh rarebit on toasted sourdough

H&A

VEGETARIAN AND VEGAN

Mini cheesy baked potatoes

Aubergine kofta, sriracha mayo

Thai green rice balls, miso mayo

Thai Spring roll with sweet chilli dip

Japanese veggie Gyoza and dipping sauce

Popcorn tofu, sriracha mayo

Roast red onion and thyme focaccia

Smoked baba ganoush, avocado, beetroot and pickled fennel on
sourdough

THE ULTIMATE VEGAN BRUSCHETTA

Toasted sourdough with roasted garlic, cherry tomatoes, mild sweet piquante peppers, red onion, fresh pickled chilli, guacamole, finished with sea salt, fresh basil and optional chilli flakes and balsamic glaze

H&A

SPANISH IBERICO HAM AND CHARCUTERIE CARVING STAND

Treat your guests to an alternative canapé reception with our carving
table and stand of the finest charcuterie

Served with traditional Spanish accompaniments

POA

THE CHEFS RANGE

Let our head chef create a cutting edge range of three, four or five
pre-dinner amuse bouche and canapes. These are not your average
canapes. Chat to our head chef about how we use the best Yorkshire
ingredients and modern techniques to create an amazing restaurant
style selection of pre-dinner bites for your event.

H&A