



Standing Reception Menu



Our philosophy is simple: creating food
to excite, inspire and leave a lasting
impression.





Captivating Canapes

Let our canapes do the talking ...

Meat Canapes

- Chicken saltimbocca wrapped in potato spaghetti with sage pesto
- Treacle marinated beef with pickled mooli
- Crisp cone with juliennes of cucumber and spring onion wrapped with five spiced duck, hoisin and wasabi
- Chicken satay with a chiffonade of mint and coriander with a peanut sambal dip
- Beef fondant on a game chip with hollandaise
- Chargrilled garlic and oregano chicken strips with tzatziki dip
- Involтини of prosciutto and chargrilled asparagus with lemon mayonnaise dip
- Chicken tikka masala poppadum with lemon yoghurt dip
- Skewers of mildly spiced Kentish lamb kofta with mint raita dip
- Mini beef slider with gherkin, smoked cheddar and red pepper ketchup

Fish Canapes

- Smoked salmon on a black rice wafer with avocado purée topped with caviar
- Lightly infused salmon tartare with lemongrass, chili and lime zest on puffed seaweed tapioca crisp
- Salt cod croquettes with lemon mayonnaise
- Chilli lime and coriander marinated King prawn in a light tempura batter
- Tuna tartare on a black rice cracker with avocado puree
- Quail's egg Royale – toasted brioche, smoked salmon, hollandaise, poached quail's egg
- Ahi tuna with toasted black and white sesame seeds and soy caviar
- Mini Lobster brioche rolls coated in a warm herb lemon butter (+£1.00)
- Cornish crab salad on a fennel tapioca crisp (+£2.00)



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Vegetarian Canapes

- Porcini mushroom arancini with black truffle mayo
- Courgette involtini of crushed edamame, mint and lemon
- Crisp cone of baba ghanoush, avocado purée, and tomato concasse
- Gruyère, cheddar and wholegrain mustard soufflé in a crispy cup, red onion marmalade and sage crisp
- Mini brioche box of wild mushroom, crispy leeks and hollandaise
- Chargrilled courgette ribbon filled with sundried tomato, ricotta and rocket
- Ricotta cake with slow roasted cherry tomato and basil wafer
- Tomato and basil gel, truffled goats' cheese, and black olive crumb
- Compressed cantaloupe melon with tomato, basil, lime and honey salad

Dessert Canapes

- Deconstructed mojito cheesecake with lime and mint jelly
- Rich chocolate and coffee mousse in a cone with salted caramel drizzle
- Baby Guinness cupcakes and Bailey's icing
- Mini Valrhona chocolate éclair with orange cream
- Irish coffee and double chocolate mousse
- Trio of Belgian dark, milk and white chocolate lollipops with freeze dried fruits
- Mini berry pavlova with Chantilly cream
- Little lemon drizzle cupcakes and lemon curd icing
- Skewers of seasonal fresh fruit kebabs
- Double chocolate brownies
- Cinnamon and apple samosa
- Lemon posset with homemade crumble
- White chocolate topped choux buns with pistachio ganache





Bloomin' Good Bowl Food

Mingle with your mini meal

Meat Bowls

- Lamb and squash skewers, red pepper hummus and toasted seeds
- Teriyaki pulled pork shoulder, coconut rice and coriander chilli dressing
- Beef bourguignon with horseradish pomme puree
- Beef tagliata with parmesan, sun-blushed tomato and a rocket salad
- Roasted chicken thigh, crushed new potatoes, petit pois and almond cream
- Lamb koftas, sticky rice, spring onion yoghurt and pickled chilli
- Thai green chicken curry, coriander rice and toasted coconut
- Classic chicken Caesar salad, soft boiled egg, anchovy and croutons
- Chinese sweet and sour chicken, egg fried rice and spring onions
- Lamb tagine, jeweled couscous, tzatziki and pomegranate pearls
- Mini Cumberland sausages, wholegrain mustard pomme puree, Lyonnaise onions and jus
- Confit duck leg, crumbled feta, watermelon with chilli, mint and toasted sesame dressing (+£1.50)
- Beef fillet, truffle pomme puree, asparagus and watercress (+£2.00)



Fish Bowls

- Seared salmon, confit leeks with yuzu and chilli dressing
- Crispy seabass bites, smoked almond potato salad and shaved fennel
- Mini salmon fish cake, baby leaf salad and lemon mayonnaise
- Roasted hake, braised lentils and kale crisps
- Fillet of salmon, chive pomme puree and white wine velouté
- Beer battered fish, chunky chips, mushy peas and tartar sauce
- Sri Lankan prawn and coconut curry with coriander rice
- Pan seared sea bass, roasted Mediterranean vegetables and salsa verde
- Chargrilled king prawns, Asian vegetables and a wasabi mayonnaise (+£1.50)
- Cornish crab, baby gem, shaved fennel and breakfast radish (+£2.00)

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Vegetarian Bowls

- Purple sprouting broccoli, caramelised orange quinoa salad, toasted hazelnut and tahini dressing
- Flamed tofu, lemongrass and coconut rice with caramelised pineapple
- Pea and mint falafel, Greek yoghurt, courgette ribbons and pink stemmed radish shoots
- Mini double baked cheese soufflé and pomegranate salad
- Wild mushroom and parmesan risotto with truffle oil
- Macaroni cheese with sun-blushed tomatoes and basil crisps
- Charred halloumi, sumac labneh, baby courgette and micro herbs
- Baked squash and roasted red onion quinoa salad with kale chimichurri
- Vegetarian sausages, wholegrain mustard pomme purée, Lyonnaise onions and jus



Sweet Bowls

- Profiteroles, vanilla cream and dark chocolate sauce
- Eton Mess - crushed meringue, vanilla cream, berry coulis and fresh berries
- Vanilla panna cotta and milk chocolate strawberries
- Warm double chocolate brownie with clotted cream
- Dark chocolate mousse with caramelised orange
- Nutella crepes with crushed hazelnuts and whipped cream
- Mini shot of Italian tiramisu
- Sticky toffee pudding with butterscotch sauce
- Tropical fruit salad with edible flowers
- Red wine poached pears, cinnamon crumble, vanilla ice cream and tuile (+£1.00)