



# CANAPÉ MENU

VITTLE AND SWIG  
EVENT CATERING

## MEAT

Quail Scotch Eggs

Chicken Liver Parfait, Brioche, Rhubarb Ketchup

Picante Chorizo Croquetas, Apple & Parmesan

Carbonara Croquetas, Pecorino

'Ham, Egg & Chips' (Crispy Hash Brown, Ham Hock, Soft Quail Egg)

Beef Tartar Croustade, Wasabi, Crispy Shallot

Puffed Parmesan, Prosciutto, Green Olive Tapenade

Asian Glazed Pork Belly Skewer, Pink Pickled Onion & Sesame

## FISH

Crab Cornetto, Avocado & Lemon

Thai Fishcake Lollipops, Siracha Mayonnaise Sesame

Gambas al Ajillo Taco, Pineapple Salsa

Sashimi Grade Tuna Tartar, Ginger, Chilli & Sesame, Avocado & Wasabi

Sushi Rice, Cured Salmon, Soy Gel, Nori

Maldon Rock Oyster Bar, Lemon, Hot Sauce

Pan Con Tomato, Marinated Anchovy

Smoked Salmon Mousse, Blinis, Quail Egg, Watercress Emulsion

## VEGETARIAN | VEGAN

'Olive Tree' Crispy Gordal Olives, Monte Enebro Cheese

San Marzano Bloody Mary Gazpacho Shots

Camembert Tarts, Spiced Grape Chutney & Crispy Onions

Piquillo Pepper, Parmesan & Basil Arancini

English Pea & Caramelised Onion Tarts

Marinated Watermelon, Whipped Feta, Jalapeno

Pulled King Oyster Mushroom, Crispy Polenta

Heritage Tomato Bruschetta, Salsa Verde

Guinness Welsh Rarebit Soldiers, Spiced Tomato ketchup

Whipped Goats Cheesecake, Beetroot Salsa

Minimum Choice of 3

Prices inclusive of VAT

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements

