

## CANAPÉ MENUS



## **CANAPÉS**

Selection of 4 - £I5.50pp Selection of 6 - £I9.50pp

\*minimum of 10 guests required

FISH

SEAWEED CRACKERS

Squid ink alioli

**DEVON CRAB TART** 

Ossetra caviar

SMOKED SALMON TARTARE

Pumpernickel, horseradish crème fraîche

**SALT COD CROSTINI** 

**SMOKED EEL CRUMPET** 

**CRISPY TIGER PRAWNS** 

Singapore chilli sauce

MEAT

AGED BEEF TARTARE

Charcoal mayonnaise, Worcestershire sauce

SMOKED CHICKEN AND SWEETCORN VOL-AU-VENTS

**VENISON "ECCLES CAKE"** 

**BUTTERMILK FRIED CHICKEN** 

Mustard crème fraîche

THE GAME BIRD FOIE GRAS PARFAIT

Shallot chutney, crispy bacon

**GAME SAUSAGE ROLL** 

Smoked mayonnaise

**DESSERTS** 

**PISTACHIO AND CHOCOLATE TART** 

**DARK CHOCOLATE CHOUX BUN** 

Crème Diplomat

VEGETARIAN

WILD MUSHROOM ARANCINI

Truffle mayonnaise

**HOMITY PIE** 

Leeks, Westcombe cheddar, truffle

**SALT AND VINEGAR POTATO CHIPS** 

Malt mayonnaise

**SPRING PEA CROQUETTES** 

Truffle alioli

SALT-BAKED BEETROOT

Toasted pine nuts, whipped ricotta

RED ONION & GOAT'S CHEESE TART
PARMESAN CHEESE STRAWS

V

CHOCOLATE BROWNIE

Vanilla Chantilly

Vanilla Chantilly

LEMON MERINGUE PIE

APPLE AND BLACKBERRY CRUMBLE

MINI CARROT CAKE CUPCAKE

Soft cheese frosting

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. The Stafford will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, as The Stafford prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.