



WINCHESTER
CATHEDRAL
EVENTS

Canapé Menu 2018/2019

We have a delicious selection of canapés that have been prepared by our very own Chef, using fresh locally sourced ingredients

Vegetarian and other dietary requirements should be pre-booked

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All menus are inclusive of VAT



Canapé Menu

Selection of Three canapés at £10 per person

Selection of Five canapés at £15.50 per person

Selection of Six Reception canapés at £18.50 per person

Meat

Brochette of tikka chicken with mango salsa

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Free range coronation chicken puff

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Honey and grain mustard glazed mini Cumberland sausages

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Ricotta with Parma ham and figs, sour dough

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Miniature Yorkshire pudding with fillet of beef and horseradish cream

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Chicken, chorizo & olive skewers

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Confit Aylesbury duck croquette with smoked saffron mayo

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Old Spot ham hock and smoked chicken terrine with piccalilli and crispy skin

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Crispy tortilla with chilli beef, salsa and guacamole

Fish

Salmon, Cornish crab and spring onion fish cake, chunky tartare

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Filo wrapped tiger prawn with lemon aioli dip

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Severn & Wye smoked salmon blini with dill mascarpone

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Cajun salmon skewer

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King Prawn with bloody Mary salsa

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Baby gem seafood cocktail with paprika

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Ceviche of Cornish seabass with citrus and crème fraiche

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Severn & Wye hot smoked salmon, apple vanilla puree

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Thai Cornish crab and chilli beignets

Vegetarian (V)

Bocconcini, sun blushed tomato and black olive crystal pick
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Wild mushroom and Oxford blue cheese arancini
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Mini savoury Oxford blue and spinach muffin
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Miniature vegetarian quiche
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Spinach and onion bhajis with minted yogurt
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Fire roasted pepper and manchego cheese tortilla
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Cauliflower and courgette pakora
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Mozzarella, tomato and basil terrine with pesto salsa
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Crispy mini potatoes with mature cheddar, spring onion and sour cream