

canape menu

Meat

STICKY TERIYAKI BEEF/PORK MEAT BALLS
MINI CHICKEN SATAY SKEWERS
PORK AND NDUJA MINI SAUSAGE ROLLS
GLAZED PORK BELLY, CARAMELISED APPLE SAUCE, PICKLED
CUCUMBER
MINI LAMB KOFTA, MINT SAUCE, POMEGRANATE
STEAK, POTATO AND CHIMICHURI BITES
STICKY PINEAPPLE AND CHILLI CHICKEN/PORK MINI BAO BUNS
CHICKEN/VEGETABLE SPRING ROLLS, SWEET CHILLI DIP

Fish

HONEY GLAZED SALMON, AVOCADO MOUSSE, RICE CRACKER
WONTON CUPS, PINEAPPLE SALSA, HARISSA PRAWNS
SALMON AND POTATO CROQUETTES, SRIRACHA MAYO, CHIVE
MINI FISH FINGER BAO BUNS, PEA PUREE, TARTAR SAUCE
PRAWN FRITTERS WITH LIME MAYONNAISE
SUYA KING PRAWNS, PICKLED ONIONS AND TOMATOES
TERIYAKI SALMON BITES, MANGO SALSA
SALMON AND YAM CROQUETTES, AVOCADO MOUSSE

Veggie

ROASTED HARISSA SWEET POTATO ROUNDS, GUACAMOLE
MUSHROOM SUYA, PICKLED ONIONS AND TOMATOES
FETA CHEESE FILO CIGARS, POMEGRANATE SAUCE
BRUSCHETTA, FRESH BASIL, BALSAMIC GLAZE
HASSLEBACK POTATOES, GORGONZOLA CHEESE, HONEY
STUFFED MUSHROOM CUPS
GARLIC AND SOY MUSHROOMS TOASTS
MISO GLAZED AUBERGINE SKEWERS
TERIYAKI TOFU BAO BUNS, FRESH SLAW

Sweet

HONEY POLENTA CAKE, MASCARPONE, BLUEBERRY COMPOTE
BANANA BREAD BITES, PEANUT DRIZZLE
DESSERT TACO, BERRY COMPOTE, PASTRY CREAM, MINT
BRULEED BANANA AND NUTELLA CUPS
MINI PANNA COTTA SHOT CUPS, MANGO SAUCE, CRUMBLE
CAMELISED PINEAPPLE, SALTED CARAMEL DRIZZLE
SALTED CARAMEL, GRAPE AND CRUMBLE POPS

*AVAILABILITY OF THESE TRAYS ARE SUBJECT TO TIME OF YEAR AND HOW FAR IN ADVANCE THE ORDER IS PLACED

FROM £45 PER TRAY

(25 - 30 PIECES PER TRAY)

MINIMUM COLLECTION ORDER: 6 TRAYS

MINIMUM DISPLAY ORDER: 10 TRAYS

PK

the menu

starters

BUTTERBEAN PUREE, MISO SHALLOTS, ROASTED TOMATOES, BREAD
BURRATA, HERITAGE TOMATOES, BALSAMIC GLAZE, BASIL OIL
THAI PORK SALAD, MINT AND SPRING ONIONS, PUFFED RICE NOODLES
GARLIC CHILLI KING PRAWN SKEWERS, MUSTARD AIOLI, SLAW
PRAWN/GRILLED CHICKEN TACOS, MANGO AND AVOCADO SALSA
CHICKEN SKEWERS, SUNDRIED TOMATO AND CHILLI RELISH, FLATBREAD
SCALLOPS, SWEET CORN PUREE, PICKLED CUCUMBER, CHORIZO, HERB OIL
MINI BAO BUNS, PINEAPPLE CHILLI CHICKEN/MUSHROOMS, CRISPY SHALLOTS
BUTTERNUT SQUASH AND COCONUT SOUP, TOASTED SEEDS, CROUTONS

mains

PEA, PISTACHIO AND ROASTED GARLIC TAGLIATELLE, ASPARAGUS, CREME FRAICHE
COD FILLET, MISO BEURRE BLANC, JERSEY ROYALS, EDAMAME AND CAULIFLOWER
MUSHROOM TORTELLINI, SHIITAKE MUSHROOMS, CREAM SAUCE, TRUFFLE OIL
STEAK, CHIMICHURRI, MASHED POTATO/FRIES, BLISTERED TOMATOES, WATERCRESS
BLACK COD, MISO GINGER NOODLES, SESAME VEGETABLES
LINGUINE, PRAWN BISQUE, KING PRAWNS, CHERRY TOMATOES
HAKE, FONDANT POTATO, SAMPHIRE, CURRIED COCONUT SAUCE
RED THAI CURRY, CHICKEN/BEEF/PRAWNS, SEASONAL GREENS, JASMINE RICE
DUCK BREAST, CREAMED POTATO, SHALLOTS, SEASONAL GREENS, ORANGE SAUCE
BRAISED LAMB, CREAMED POTATO, GREEN BEANS, LAMB AND ROSEMARY GRAVY
PORK BELLY, PARSNIP, BURNT APPLE AND YUZU PUREE, PORK JUS, PARSNIP CRISPS

desserts

VANILLA BEAN PANNACOTTA, RASPBERRIES, RASPBERRY POWDER, MERINGUE KISSES
COCONUT PANNACOTTA, MANGO, COCONUT CRUMBLE, EDIBLE FLOWERS
ETON MESS: FRESH STRAWBERRIES, RASPBERRY GEL, CHANTILLY CREAM, MERINGUE
DECONSTRUCTED APPLE CRUMBLE AND CUSTARD
CAMELISED RUM PINEAPPLE, VANILLA ICE CREAM, LIME SYRUP, SHORTBREAD
CINNAMON BANANA SPRING ROLLS, WHISKY CARAMEL, ICE CREAM
APPLE TARTE TATIN, VANILLA ICE CREAM. CARAMEL SAUCE, HAZELNUT CRUMB
BRULEED BANANA, CHOCOLATE SAUCE, TOASTED BRIOCHE, CHANTILLY CREAM
BRULEED FRENCH TOAST, MASCARPONE CREAM, WHISKY SYRUP, FRESH FRUIT

PLEASE NOTE: DISHES CAN BE CUSTOMISABLE TO PERSONAL TASTE. SHOULD YOU BE INTERESTED IN A DISH THAT IS NOT LISTED ABOVE, PLEASE FEEL FREE TO CONTACT ME FOR BESPOKE MENU OFFERINGS. SHARING DISHES ARE ALSO AVAILABLE UPON REQUEST.

1-2 PERSONS: FROM £120PP

2-4 PERSONS: FROM £95PP

5-8 PERSONS: FROM £85PP

9-15 PERSONS: FROM £70PP

NOTE: PRICES EXCLUDES SERVICE FEE AND TRANSPORTATION COSTS (TO AND FROM) CHEF'S BASE LOCATION IN SOUTH EAST LONDON.