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# -OH HONEY GRAZING & EVENTS-

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ARTISAN FILLINGS & MODERN FLAVOUR COMBINATIONS

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## CANAPÉ RANGE

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### MEAT

- Sliced Rib Eye steak with a creamy horseradish, dijon mustard & chive dressing sat on a pastry tartlet
- Asian inspired pork-balls with a chilli lime dressing served on a bed of watercress
- Truffle pulled chicken on a olive oil and parmesan crostini

### SEAFOOD

- Smoked salmon, caper crème fraîche, chives and pickled red onion on a pastry tartlet
- Paprika king prawns, lemon zest and herb dressing, on a gem lettuce leaf
- Black-peppered Mackerel with a smoked pepper dressing, pickled red onion an a toasted crostini

### CHEESE

- Goats cheese, pesto and sun-dried tomato pastry
- Blue cheese, parma ham & fig skewers
- Brie, salami, basil & plum bite
- Scottish cream cheese topped with chilli jam on a charcoal cracker

### VEGAN

- Porcini mushroom meatballs with a roasted red pepper sauce
- Roasted vegetable polenta stack with a basil spinach pesto
- Fresh rainbow rice spring roll with Vietnamese inspired sweet chili sauce

### SWEETS    *\*Can all be made vegan. Please ask.*

- Lemon and pistachio cake bites with cream cheese frosting
- Mini chocolate tartlet with raspberry jam center and a raspberry topping
- Blueberry & Elderflower mini bundt cake

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## PRICING & INFO

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### PRICING

Canapés are charged at £8.50 p/p + VAT.

Each person gets 3 canapés - you choose your three options.

For orders of 100 + people you can select 5 different canapés to get a variety of flavours for your guests.

*\*Can not be all from the meat or seafood category.*

*\*Minimum order of 15 people*