



## CHURCHILL WAR ROOMS

# CANAPÉ MENU

*Select seven canapés*

### Cold canapés

- Heritage carrot fritter, white bean hummus, rose harissa dressing *V NGCI*
- Moroccan spiced crispy chickpea, hummus, mint *V*
- Smoked salmon, furikake seasoning, wasabi mayonnaise
- Whipped chicken liver parfait, hazelnut & chervil
- Fennel seed crispbread, celeriac remoulade, apple, thyme *V*
- Rare roast English beef, mini Yorkshire pudding, horseradish, watercress
- Grilled artichoke, Romesco sauce, rocket *V NGCI*
- Marinated prawn skewer with Bloody Mary ketchup *NGCI*

### Hot canapés

- Chicken katsu lollipop, katsu sauce, black sesame
- Aged cheddar & herb gougère *VEG V*
- Red thai curry crab cake, lime mayonnaise, coriander *VEG*
- Curried cauliflower samosa, burnt cauliflower ash, yoghurt *V*
- Ragstone souffle tart, beetroot, horseradish *VEG*
- Perl onion tarte tatin, apple balsamic, whipped feta cheese, thyme *V*
- Spiced jackfruit spring roll, plum sauce *V*
- Potato terrine, crème fraiche, Keta caviar, chives *NGCI*

### Dessert canapés

- Lemon & blueberry tart *VEG*
- Key lime pie *VEG*
- Beetroot brownie, white chocolate, raspberry *VEG NGCI*
- Selection of macarons *VEG*

*V - Vegan VEG - Vegetarian NGCI - Non-gluten containing ingredients*