LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

RECEPTIONS

Canapé & Drinks Party

Canapés should be more than something to soak up the Champagne. These are proper mouthfuls, each one eaten in a single bite and built to work with fizz, wine and cocktails. Choose six to eight per guest for a reception, or ten to twelve to replace a meal.

YEAR ROUND, ADAPTED TO THE SEASON

COLD

Heritage Beetroot
horseradish cream, rye crisp

Mini Lobster Roll
brioche, lemon mayonnaise

Smoked Duck
orange, pistachio

Smoked Salmon
potato rösti, crème fraîche, chive

Parmesan Shortbread
tomato jam, basil

HOT

Mini Yorkshire Pudding
rare roast beef, horseradish

Mini Cheeseburger
aged beef, smoked cheddar, pickle

Welsh Rarebit Bites
pickled onion

Sweetcorn Fritter
avocado, lime and chilli

Crisp Pork Belly
burnt apple, crackling

Mini Fish & Chips
crushed peas, tartare sauce

Wild Mushroom Arancini
aged Parmesan

SWEET

Lemon Meringue Tartlet
torched Italian meringue

Chocolate Brownie
salted caramel

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.