

Canapés

(Please choose one)

Crostini with whipped goat's curd, beetroot powder and baby basil (V)

Feta, black olive and sundried tomato tart (V)

Mini three cheese and chive tartlettes (V)

Antipasti skewers with artichoke, pepper, Pecorino and baby basil (V)

Falafel with spiced sesame and chickpea dipping sauce (Ve)

Cauliflower cheese croquettes with roasted tomato sauce (V)

Ciabatta crisp with crushed Hass avocado, togarashi and Asian herbs (Ve)

Canape maki and nori sushi rolls (tuna, salmon or avocado)

Cornish crab tartlette with sorrel mayonnaise

Antipasti skewers with artichoke, pepper, Pecorino, Serrano and baby basil

Crostini of smoked salmon mousse, pickled cucumber and micro herbs

Buckwheat blini with smoked salmon, cream cheese, horseradish and chives

Smoked haddock, parsley and roasted garlic fishcakes

Spicy chorizo sausages

Sticky Pipers Farm cocktail sausages

Roasted Merguez sausages with harrissa and yoghurt

Chilli prawn 'ping pong' balls

Ciabatta crisps with chicken liver parfait, chutney and micro celery

Beef tartare spoons with baby pickle and baby cress

About our food

Our food is made in-house by our team of chefs.

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy happy animals with the highest of welfare standards. The end result is meat of the best quality.

All our milk is Organic and all our eggs our British free range. Our bread comes in Daily from The Bread Factory.

'Yes Chef' supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.

Bowl food

(Please choose one)

Spinach and lentil dahl with baby popadum selection and micro coriander (Ve)

Israeli couscous, Ras-al-hanout roasted aubergine, sundried tomatoes, smoked paprika and crumbled feta (V)

Tomato, bocconcini, basil, croutons and red pesto (V)

Shredded bay gem with Hass avocado, spring onion, togarashi and wasabi mayonnaise (V)

Penne pasta with basil pesto, baby tomatoes, black olives, roasted artichokes and shaved Parmesan (V)

Classic Atlantic prawn Caesar salad, croutons and shaved Parmesan

Sushi rice salad with poached salmon English radish, Asian herbs and edible flower salad

Malaysian beef rendang with steamed basmati rice

Spiced panko crusted Pipers Farm chicken goujons with red cabbage and harrissa 'slaw'

Roasted sticky chorizo sausages with roasted garlic and harrissa mash

Free-range chicken pie with English peas and puff pastry top

Pipers Farm beef chilli, dirty rice, sour cream, chives and tortilla chips

Pipers Farm lamb tagine with herbed couscous, toasted almond and dried rose petals

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