

# SALTED ORANGE

## CANAPÉ MENU



SMOKED SALMON BALLOTINE, NORI & CAVIAR

-

HALLOUMI FRIES, RED ONION JAM

-

BLACK TREACLE GLAZED PORK BELLY, APPLE BUTTER

-

FOSTERS' SAUSAGE WITH SOY AND HONEY, SESAME & SPRING ONION

-

QUAIL SCOTCH EGGS, BLACK SALT

-

ROASTED ONION VELOUTE WITH GOAT'S CHEESE BONBON

-

FISH AND CHIP CONES, PEA PUREE

-

POACHER CHEESE AND TRUFFLE GOUGERÉS

-

BEEF CHEEK CROQUETTES, AVOCADO AND PICKLED RED ONION

-

CRAB CAKES, SRIRACHA AND GARLIC

-

MOZZARELLA, BASIL AND TOMATO OIL

-

BEEF PASTRAMI TARTARE, CRISP RYE, CAPER

-

HAY SMOKED MACKEREL CROQUETTE, APPLE & HORSERADISH

-

'SFC' CHICKEN THIGH, BUTTERMILK & KIMCHI

-

RABBIT CACCIATORE CROUSTADE, MUSTARD

-

DUCK CONFIT TACO, PICKLED CUCUMBER & PLUM

# VEGAN

WHIPPED SMOKED TOFU, COURGETTE ROLL & BBQ SEEDS

-

SWEET POTATO & CUMIN CAKE, RED PEPPER KETCHUP

-

TERIYAKI MUSHROOM TACO, SPRING ONION & SESAME

-

COMPRESSED CUCUMBER, MOROCCAN HOUMOUS

-

ONION BAHJI, HAY SMOKED MAYO

-

BEETROOT TARTARE, VEGAN FETA & CHILLI

-

BEETROOT FALAFEL, SOUR CUCUMBER & YOGHURT

-

CHICKPEA FRITTER, CHILLI COMPOTE

-



# DESSERT

LEMON MERINGUE, GREEN TEA

-

CHOCOLATE BOMB, BITTER ORANGE

-

WHITE CHOCOLATE CHOUX, POMEGRANATE

-

MOCHI

-

BROWNIE, CHERRY, PISTACHIO

-

STRAWBERRY, CHEESECAKE, MINT

-

BANOFFEE CONES, CASHEW CRUMB

-

FLAVOURED MACAROONS

-

STICKY TOFFEE, MISO CARAMEL

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