



### Classic canapés

Choose from 5 different canapés from the list below: -

- Caramelised red onion and Norfolk Binham Blue cheese tartlet (v)
  - Spinach, feta cheese and pine nut filo tartlet (v)
  - Smoked chicken with honey and ginger on toast
  - Smoked salmon dressed with capers and dill served on rye bread
  - Tomato and parmesan bruschetta (v)
  - Norfolk Dapple cheese and leek tartlet (v)
  - Bruschetta topped mushrooms dressed with garlic infused rapeseed oil (v)
  - Smoked mackerel patè and beetroot chutney on rye bread
  - Chick pea crostini with St Swithin's cheese and tomato relish (v)
  - Olive and garlic tapenade on bruschetta (v)
  - Vegetable tabbouleh on harissa cream cheese and toasted pitta bread (v)
- £6.50

### Bespoke canapés

Choose from 5 different canapés from the list below: -

- Butternut Squash, thyme and blue cheese tartlet (v)
- Bruschetta topped with grilled radicchio, Norton's soft cheese and prosciutto
- Labneh herb pops with sumac (v)
- Glazed pulled pork in mini brioche rolls with pomegranate seeds
- Marquise prawns on baby gem lettuce
- Caribbean toastie cups with avocado, mango and mint (v)
- Baba ghanoush with dukka and flatbreads dressed with pomegranate seeds (v)
- Norfolk pielets
- Mini short crust pastry pies with lean Norfolk reared beef and Binham blue cheese*
- When in season
- Spiced Cromer crab cakes with cucumber raita

From £9.00

**Price dependant on party size and canapés selected**  
**All prices are per person and + VAT based on a minimum of 10 people**

