



THE WARRINGTON HOTEL

Canapé Menu

Vegetarian

Winchester cheese and truffle arancini (v)

Beetroot sesame seed patties, horseradish sour cream (v)(gf)

Colston Bassett mousse, spiced pear compote, sourdough crostini (v)

Jerusalem artichoke, chestnut and salsify spring rolls (vg)(df)

Wild mushroom, kale and walnut pesto filo triangles (vg)(df)

Thyme salt cured semi dried tomato, olive tapenade, crispy roast new potatoes (vg)(gf)(df)

Fish

Devon crab, leek and Gruyère fondue tartlet

Haddock and salmon mini fish cake, dill and caper sauce

Smoked mackerel, apple and celeriac remoulade, sourdough crostini

Smoked salmon, brown shrimp, crème fraîche and dill dressing, crispy roast new potato (gf)

Grilled minced prawn and fish skewers, tangy tomato chutney (gf)(df)

Salt and pepper squid, green chilli and coriander chutney (gf)(df)

Meat

Christmas pork stuffing and bacon balls, cranberry jam

Ox cheek mini croquette and horseradish mayo

Turkey, bacon and cranberry puff pastry tartlet

Pressed pheasant, ham hock and wild mushroom, pear chutney, sourdough crostini

Grilled venison skewers, chestnut and Winchester cheese pesto, tarragon cream (gf)

Grilled chorizo, crispy roast new potatoes, aioli (gf)(df)

Sweet

Mini mince pies, Brandy butter

White chocolate and ginger cheesecake balls, toasted walnut crumb (gf)

Little apple turnovers (vg)(df)

Spiced pear, Colston Bassett, mini oatcakes

£2.00 each | Min. of 20 per canapé | Min. of 60 canapés per party | Max. of 6 different canapés types

Please note - There may be small ingredient changes made to this menu depending on supply and availability nearer to the time.

All prices include VAT. A service charge of 12.5% will be applied for all group bookings against your food bill only. Any additional service charge you would like to leave for the staff after your event is discretionary. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.