

# SWARCH | Cat Mullan

Cold canapés

Anise Gallery

Thursday 26<sup>th</sup> March 2020

Mini courgette, kale and leek quiche, roasted garlic mayo *(vg)*

Chicken liver parfait, brioche toast, aubergine chutney

Roasted winter pumpkin, pomegranate molasses, spelt crumble *(vg)*

Sausage rolls with sage and onion, apple and celeriac purée

Mackerel pâté, saffron oatmeal cracker, beetroot and chocolate chutney

Wild mushroom parfait, brioche toast, sour cherry *(vg)*

Fried artichoke hearts, parsley and celeriac remoulade, fried quail egg *(vg)*

Spakanopita: filo, feta and seasonal greens

Golden beetroot tart fine, goat curd, sorrel *(vg)*

Confit potato, ajo blanco, pickled walnuts, parsley powder *(vg)*

Coronation chicken, baby gem, pickled raisins

Fennel seed lavosh, roasted carrot hummus, nigella, dill *(vg)*

Mini scotch eggs, grain mustard mayo

Celeriac samosa, lemon pickle mayo *(vg)*

Winter squash and chard frittata, smoked paprika aioli

Cheddar and parsley scones, whipped cheddar, pickled red onion

Cheddar crisp, glazed pearl onion, burnt leek butter *(vg)*

Chicory, smoked duck, pistachio and parsley hummus, pickled apple

Smoked haddock scotch egg, curried mayo

Rye bread, beetroot hummus, charred baby onions, dill *(vg)*

Salmon, avocado and chive California roll

Purple potato, apple, walnut, dill, pickled red onion *(vg)*

Smoked salmon blinis, crème fraiche, watercress

Mushroom tartlets with garlic and thyme *(vg)*

*vg = vegan or can be made vegan*

*\*Some ingredients are subject to market availability and may be substituted*