

WBC

Cold canapés

Milkwood Road

Friday 13th December 2019

SAVOURY

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

Glazed Brussel sprouts, smoked pancetta, candied chestnut

Chicken liver parfait, brioche toast, aubergine chutney

Welsh miso cured salmon, crostini, fermented carrot, avocado mousse

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

Sausage rolls with sage and onion, apple and celeriac purée

Mackerel pâté, saffron oatmeal cracker, beetroot and chocolate chutney

Scottish prawns, rye crostini, charred courgette, cream cheese, dill

Fried artichoke hearts, parsley and celeriac remoulade, fried quail egg

Coronation chicken, baby gem, pickled raisins

Spiced turkey samosas, cranberry and anise sauce

Smoked haddock scotch egg, curried mayo

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

Mini prawn sliders, pickled apple and savoy cabbage slaw

Smoked salmon blinis, crème fraiche, watercress

Mushroom tartlets with garlic and thyme

Mini scotch eggs, grain mustard mayo

Classic British fish cakes, tartare sauce*

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SWEET

Mini lemon meringue pie

Rhubarb and almond cake, coffee and anise frosting

Chocolate truffles, toasted hazelnuts, hibiscus *(vg)*

Caramelised apple tartlet, vanilla cream cheese

Chocolate and cardamom brownie, candied orange peel *(vg)*

Gingerbread cake, vanilla and ginger crème pat

Chestnut and cranberry sticky toffee muffins, salted caramel frosting

Mini mince pies, brandy butter

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vg = vegan or can be made vegan

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