

Field and Forage

Canapés

(S) - seasonal

(V) - vegetarian

Meat

Staal smoked chicken and wild leaf
Sticky sausages on sticks with plum sauce dip
Mini Yorkshire puds with roast beef and mustard dressing
Rare Yorkshire beef warp with rocket and horseradish mayo
Ham hock bites topped with marmalade and edible flower
Homemade meatballs on sticks with hedgerow ketchup dip
Dates stuffed with blue cheese and wrapped in air dried ham

Fish

Staal Smoked Salmon Blini
Mini Yorkshire puds with smoked mackerel and horseradish pate
East coast crab toast (S)
Staal smoked wrap with chervil and caper butter
Mackerel pate on seaweed sour dough

Vegetables

Sun-dried tomatoes and mixed vegetable on a sourdough crisp (V)
Gazpacho shots (V)
Seasonal herb focaccia with salsa verde dip(V)
Quails eggs with wild mushroom and chive (V)
Wild garlic and Wensleydale cheese scone (V)

Crostini selection - toasted farmhouse bread with:

Yorkshire Blue, pear & honey (V)
Ham, apple and carrot chutney
Seasonal bean hummus and black olives (V)
Caramelised beetroot and goats cheese (V)
Smoked salmon and dill pate
Cream cheese and chive flower (V, S)

Bruschetta - grilled farmhouse bread rubbed with garlic and topped with Yorkshire rapeseed oil and sea salt served with:

Medley of wild mushroom (V)

Tomato, basil and Yorkshire fettel (V)

Goats cheese and sun dried tomato (V)

'Three little pigs' chorizo with seasonal jam and rocket

Black pudding, blue cheese and caramelised beets

Bespoke - we also provide more bespoke canapés such as the example here which represented the counties that the Bride & Grooms families are from.

Mini Yorkshire puds with haslet and onion jam
Lincolnshire sausage on a stick (H)
Plum bread and Garstang blue cheese (V)
Chine with shredded carrot relish on a sourdough bread
Haslet served on a farmhouse sour dough with pickles
Mini Lincolnshire Poachers pie (V)

If you have any further questions then please don't hesitate to ask.

Kind regards,

Charlotte & Emma