

## Canapés £3.00 each

### Warm Options

Rocquette Cider Braised Belly Pork, Apple and Crumbed Crackling **GF/DF**

Duck on Warm Potato Cake, Ginger and Orange Relish **GF/DF**

Mini Shepherd's Pie

Classic Fish 'N' Chips in a Guernsey Press Cone **GF/DF**

Salt and Pepper Squid and Plum Dipping Sauce

Seared Guernsey Scallop Wrapped in Pancetta **GF/DF**

Guernsey Whiting 'Fish Fingers' and Tartare Sauce **GF**

### Cold Options

Thai Spiced Beef Kebab, Soy Dipping Sauce **GF/DF**

Mini Yorkie Pud, Roast Beef and Slow Cooked Onion

Lamb Kofta and Tzatziki Dip **GF**

Chicken and Mushroom Vol-Au-Vent

Griddled Crostini, Fig Chutney and Parma Ham **GFO**

Smoked Salmon Curl on Corn Blini, Herbed Cream Cheese

Simply Guernsey Crab and Lemon **GF/DF**

Local Smoked Mackerel Pate, Radish and Watercress on Crostini **GFO**

Poached King Prawn and Saffron Aioli **GF**

Sesame Prawn Toasts

Griddled Courgette, Crumbed Feta **VEO**

Guernsey Blue Cheese and Honeyed Fig Tart **V**

Roasted Beet and Guernsey Goats Cheese Filo Cup **VEO**

Spiced Corn and Coriander Bhaji **VE/GF**

Smoked Guernsey Cheddar Arancini **V/GF**

Roasted Gnocchi, Tomato and Avocado **VE**

Poached Quail Eggs and Dipping Salts **GF/DF**

GF = Gluten-Free | GFO = Gluten-Free Option Available | V = Vegetarian | DF = Dairy-Free |

DFO = Dairy-Free Option Available | VE = Vegan | VEO = Vegan Option Available.

Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens.

Please notify us of any special dietary requirements, however, some menu adaptations may incur additional costs.

Please note that all products and prices are subject to availability and may change without prior warning