THE FAVERSHAM

CANAPÉS

Our canapés are the perfect introduction to what's to come or, if you're just here for drinks, the star of the show! From timeless classics to more adventurous flavour combinations, there's something to tempt every taste bud.

A minimum order of 50 guests applies.

£14 PER HEAD
Choose any 3 options

£16 PER HEAD
Choose any 4 options

£23 PER HEAD
Choose any 6 options

MEAT

KOREAN CHICKEN BITES *(GF)*
Chicken marinated in buttermilk, garlic powder and paprika and fried and tossed in gochujang, soy, honey, dark brown sugar, sesame and finished with spring onion and sesame seed

CRISPY SHORTRIB OF BEEF *(GF)*
Braised short rib of beef served with rosemary and garlic scented crispy potato and punchy horseradish sauce

REUBENS ON RYE
Pastrami topped with tangy sauerkraut, garnished with a Bloody Mary style dressing, cream cheese and American mustard, all served on toast rye bread

THAI STYLE CHICKEN TOAST
Zesty Yuzu mayo, micro coriander, chilli, black and white sesame

FIG AND PARMAHAM ON A SKEWER *(GF)*
Candied pumpkin, Yorkshire blue cheese

CRISPY PORK BELLY *(GF)*
Braised and pressed pork belly, glazed with a soy, honey, hoisin, ginger and apple glaze

MINI SAUSAGE ROLL
Golden flaky puff pastry filled with sausage meat, served with red onion marmalade, pickled cauliflower and a touch of turmeric

FISH

KING PRAWN WITH CHORIZO *(GF)*
King prawn paired with smoky chorizo, served with herb pesto and a touch of zesty lemon gel

HOT SMOKED SALMON BLINI
Delicate blini topped with hot-smoked salmon, lemon and dill cream cheese, finished with keta roe and red-veined sorrel

FISH & CHIP
Golden-battered haddock served with a homemade thick-cut chip and classic tartare sauce

SMOKED HADDOCK FISHCAKE
Smoky haddock fishcake served with herb mayonnaise and a touch of charred leek dust

VEGETARIAN

TRUFFLE FIGGY CHEESE TARTLET
Crisp pastry filled with whipped goat's cheese and sweet fig, served with red onion marmalade and a hint of truffle honey

TOMATO & BASIL ARANCINI
Southern Italian risotto balls infused with sun-dried tomato, coated in breadcrumbs and served with basil aioli and Parmesan shavings

FALAFEL *(GF)*
Falafel served with a cooling mint yoghurt, pomegranate seed and fresh micro coriander

VEGAN

BAKED TACO SHELL
Crisp baked taco shell filled with Cajun-spiced sweet potato, served with fresh tomato and red onion salsa, charred corn and creamy avocado

WATERMELON *(GF)*
A refreshing wedge of watermelon paired with creamy plant-based feta, finished with delicate mint gel and a touch of chilli.

STICKY RED PEPPER TARTLET *(GF)*
Crisp pastry filled with sweet, sticky red pepper, topped with whipped plant-based feta garnished with micro basil

VEG GYOZAS
Steamed Asian style parcels filled with carrot, cabbage, pea and edamame, served with sticky soy dipping sauce

All prices include VAT