



CELEBRATING JEWISH CUISINE

SELECTION OF CANAPÉS AND BOWL FOOD

We would strongly recommend ordering canapés that can be served cold or at room temperature, to preserve the presentation and for ease of service.

PACKAGE OPTION A

Eight canapés, consisting of
three vegetarian and a mix of five Fish/Meat/Sweet canapés
£40 per person

PACKAGE OPTION B

Five savoury canapés, three bowl foods and two sweet canapés
£80 per person

For orders of ten guests or less, the selection will be the chef's choice.

For orders of more than ten guests, we can menu match or you can select from the range overleaf.





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CANAPÉS

VEGAN

Herbed New Potato Stuffed with Ratatouille (VG) (GF)

Pea and Mint Emulsion in Courgette Cup and Red Cress (VG) (GF)

Grilled Vegetable Skewer with Pesto Dip (VG) (GF)

Babaghanoush Smokey Aubergine on Pitta Chip with Pomegranate Jewel (VG)

VEGETARIAN

Sweet Potato Fritters with Chive Yoghurt Dip (V)

Wild Mushroom and Thyme Tartlets (V)

Yellow & Green Zucchini Frittata Squares (V) (GF)

Crispy Potato Latkes, Tomato Salsa, and Micro Herbs (V)

Falafel in Pitta – Bitesize! (V)

Egg & Caramelised Onion on Rye Crostini (V)

FISH

Smoked Salmon on Pumpernickel, Cardamon & Lime Cream & Lemon Zest

Smoked Salmon and Caviar on Tomato Bread Teardrops with Nasturtium Cress

Potato Rösti with Salmon Tartare and Wasabi Cream

Breaded Haddock Goujonette with Lemon Aioli Dip

Miniature Salmon Fishcake with Herbed Mayonnaise Dip

Pickled Herring with Beetroot & Sour Cream

Salmon Skewer with Harissa Glaze (GF)

MEAT

House Cured Salt Beef with French Mustard on Rye Crostini

Chopped Liver Pâté on Challa Toast Brioche with Mango Chutney

Coronation Chicken Tartlet

Crispy Chicken Goujon with Lemon Aioli

Skewer of Harissa Chicken with Preserved Lemon

NY Deli – Miniature Club Sandwich of Turkey Pastrami, Horseradish Cream and Gherkins

SWEET

Miniature Chocolate Brownie Bites

Mocha Choux Puff

Lemon Kisses – Lemon Meringue & Citron Tartlets

Exotic Fresh Fruit Skewers (GF)

French Macaroons in Jewel colours

Dark Chocolate Mousse Pot (GF)

Vanilla Crème Brûlée (GF)



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NIBBLES

Spicy Marinated Mixed Olives with Preserved Lemon and Chilli (GF)

Vegetable Crudités with Homemade House Dips(GF)

Tortilla Corn Chips with Guacamole and Salsa (GF)

Roasted Mixed Nuts with Date Syrup, Rosemary & Chilli

Pitta Chips with Sumac Spices and House Dips

BOWL FOOD

Sabich – Roasted Aubergine, Soft Boiled Hen's Egg, Red Chilli, Tahini Drizzle (V) (GF)

Golden Cauliflower, Tahini, Pomegranate (VG) (GF)

Mediterranean Mezze – Tabouleh, House Pickles, Falafel & Houmous (V)

Chrayme – Moroccan Salmon, Red Quinoa & Edamame Beans (GF)

Lox Salad – Smoked Salmon Salad with Heritage Beetroot, Leaves and Dill Cream (GF)

Fez Chicken – Harissa Chicken, Jewelled Moroccan Couscous

Caesar Salad – Little Gem Lettuce, Chicken Breast, Avocado, Creamy Dressing (GF)