

DINNERS

CUTLERS' CANAPE SELECTION

Individual canapés

Please choose a minimum of 4 per guest from the list below

Chef's choice canapés

Our head chef will select 4 canapés based on seasonal produce

Meat

Steel city sliders with Henderson's relish

Mini burgers, made with a splash of Henderson's, served in homemade sesame buns, with tomato and cheese

Roast pork "sandwich"

Homemade brioche bun, pork belly, stuffing and apple

Spiced beef empanada

Steak mince, chilli, tomato & garlic wrapped in puff pastry

Confit duck bon-bon

Duck leg braised in goose fat, star anise, garlic & thyme and coated in breadcrumbs then deep fried

Smoked & potted ham, mustard & pickle

Served on toasted ciabatta

Smoked bacon, cheddar and onion tartiflette

Fish

Cutlers cured salmon

Cured in Sheffield brown ale, rock salt, brown sugar & fennel seeds served on a buckwheat blini, with crème fraiche and salmon roe

Potted shrimp on toast

Brown shrimp with lemon aioli and lemon

Salt cod croquettes

Served with home-made tartar sauce and lemon wedge

Mackerel pate with pickled cucumber

Served on crisp bread wafers

Smoked trout tart

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CUTLERS' HALL HOSPITALITY

CHURCH STREET, SHEFFIELD, S1 1HG TEL: 0114 276 8149

EMAIL: SALES@CUTLERSHALL.CO.UK WEB: WWW.CUTLERSHALL.CO.UK TWITTER: @CUTLERSHALL

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Vegetarian

Yorkshire goat's cheese, tomato and roasted red pepper tarts

With caramelised tomato

Thyme and garlic arrancini

Deep fried risotto with panko breadcrumbs, garlic and thyme

Swaledale and onion tartiflette

Gratin made with Swaledale cheese, onions, garlic, and cream

Welsh rarebit & spring onion salad

Smoked aubergine caviar and lemon

Served on pitta chips

All our canapés are served alongside homemade cheese straws and marinated olives



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