THE FLAVOUR KITCHEN

FESTIVE STAFFED EVENTS - CANAPES

You may wish to opt for a fully staffed event with food prepared and warmed onsite by a chef and served by our professional and friendly waiting team.
If you have no kitchen facilitiues onsite but would like this option, we can hire in a mobile oven.

MEAT

Bourbon Glazed Pork Belly Skewers w, Chive Sour Cream Dip
Mini Yorkshire Puddings w, Sirloin of Beef & Horseradish Creme
Orange Marmalade & Whisky Glazed Pigs in Blankets
Rare Sirloin Steak Skewers w, Bearnaise Dip
Ham Hock Croquettes with mustard mayo
Seared Venison on Game Chips w, Red Currant Jelly
Turkey, Stuffing & Cranberry Sausage Rolls
Calabrian Sausage Arancini, Shaved Pecorino
Hoisin Duck Crispy Wontons

FISH

Haddock Beer Battered Bites w, Tartare Sauce
Salt Cod Croquettes w, Saffron Aioli
Prawn & Ginger Wontons w, Sesame Dip
Scallop, Black Pudding & Bacon Crostini
Smoked Salmon & Dill Tarts w, Lemon Hollandaise
Harissa King Prawn Skewers w, Lemon Mayo

VEGETARIAN

Gorgonzola & Squash arancini w, arrabiata sauce
Reblochon, roasted pear and honey on walnut toasts
Stilton Croquettes
Truffled mac'n'cheese croquettes
Camembert beignets with cranberry compote

VEGAN

Mushroom gyoza with ginger–sesame dip
Spiced squash and pecan filo cigars w, maple drizzle
Curried Cauliflower Fritters with Mint and Pomegranate Chutney

DESSERT

Mini Mince pies w, Clementine Cream
Mini Chocolate Christmas Puddings
Vegan Salted Caramel Brownies
Spoons of Sticky Toffee Pudding w, Whisky Toffee Sauce (Hot)
NY Cheesecake Bites
Cherry Amaretto Trifle Pots

Most of our food can be adapted for dietary requirements including gluten, dairy and nut free diets.
Please get in touch for a full list of allergens.

THE FLAVOUR KTICHEN FESTIVE STAFFED EVENTS

BIG BITES AND BOWLS

BIG BITES

MEAT

Christmas Slider – Turkey Burger, Sprout Slaw, Brie, Cranberry& Crispy Bacon on Brioche Bun
Venison Slider – venison burger, red onion marmalade, stilton, brioche bun
Classic American Mini Cheeseburger
Mini dogs with New York Deli Relish
Katsu chicken goujons with kare kare dipping sauce

FISH

Scandi Fillet'o'Fish Burger – dill & salmon fishcake w, fennel remoulade in a brioche bun
Fish and chip cones with mushy peas

VEGETARIAN/VEGAN

Mushroom and taleggio arancini with arrabiata sauce
Portobello and Stilton Slicer in Brioche Bun (vegan version available)
Comte Frites cones
Korean Style Popcorn Cauliflower Cones w, Guachong Sauce (vegan)
Katsu Sweet Potato Wedges w, Kare Kare sauce (vegan)

BOWLS

MEAT

Turkey Pot Pie
Turkey and mushroom risotto
Venision Birria with tortillias and avocado and corn salsa
Steak & Ale Pie with creamy mash potato
Boeuf Bourguignon with creamy pomme puree
Nordic Meatballs, ligonberry Cream Sauce & mustard mash
Alpine Tartiflette – potatoes, cream, reblochon and bacon

FISH

Posh fie pie w,:obster, sca;llops and king prawns

VEGAN/VEGETARIAN

Mushroom Wellington, Maple carrots & Parsnip Mash (Vegan)
Mushroom Risotto w,Parmesan crisp, Rocket & Parmesan Salad
Indonesian Butternut Squash Curry w, lime & coriander rice (Vegan)*

DESSERT

Hot Chocolate Pudding w, Spiced Hot Chocolate Sauce
Black Forest Roulade
Swedish Apple Cake w, Cinnamon Cream

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