

HUMDINGERS

h e s p a k e

CANAPÉ MENU

SUMMER 2019

HUMDINGERS HOXTON
STREET 11

Each canapé carries a minimum order of 20 of that particular canapé.

5 canapés per person for £10 – 7 canapés per person for £14 – 10 canapés per person for £20

Pick 5, 7 or 10 canapes options from the menu below.
All canapes are delivered on ceramic platters or plates ready to serve.

V = vegetarian VV = vegan GF = gluten free

All other allergens available on request.

Allergens: some items will contain nuts, gluten or other allergens. If you or a guest have a food allergy or special dietary requirements, please inform the Events and Bookings Team when placing your order.

NON-MEAT



VEGETARIAN

Truffled Brie on Artichoke Crisp

Buttermilk Fried Goat's Cheese,
Lavender Honey & Black Pepper
(GF)

Burrata in Pao De Queijo Cups with
Crushed Pea & Mint Salsa (GF)

Truffled Mac n' Cheese

Salted Caramel Chocolate Pots,
Manuka Honeycomb (GF)

Flourless Chocolate Cake,
Mascarpone Icing (GF)

Burnt Lemon Tart

VEGAN

Poponcini Peppers with Vegan
Cheese (GF)

Gobi Naan Stuffed with Roasted
Spiced Cauliflower, with Coconut
& Coriander Chutney

Beetroot, Carrot & Kale Fritter
with Coconut Yoghurt, Mint (GF)

Flatbread with Black Garlic
Hummus

Peanut Butter Vegan Fudge,
Mixed Seeds

NON-MEAT CHEF SELECTION £10 p.p.

Truffled Brie on Artichoke Crisp (V)

Gobi Naan Stuffed with Roasted
Spiced Cauliflower, with Coconut &
Coriander Chutney (VV)

Beetroot, Carrot & Kale
Fritter with Coconut Yoghurt,
Mint (GF) (VV)

Peanut Butter Vegan Fudge,
Mixed Seeds (VV)

Salted Caramel Chocolate Pots, Manuka
Honeycomb (V) (GF)

MEAT



Beef Carpaccio on a Parmesan Crisp with Truffle Oil (GF)

Smoked Duck on Crispy Wonton with Cucumber, Spring Onion &
Plum Sauce

Ballotine of Corn Fed Chicken with Parma, Pistachio, Pear & Apricot
Chutney (GF)

Roast Beef in a Mini Yorkshire Pudding

Fillet of Beef with Potato Fondant & Bearnaise (GF)

Gougeres with Chicken & Wild Mushroom Fricassee

Glazed Pork Belly & Scallop Skewer (GF)

Moroccan Chicken Cigars with Almonds & Honey

SEA



Lobster & Chervil Tartelette with Shellfish Glaze

Crab & Avocado on Toasted Soda Bread

Crispy Seabass, Mango Salsa, Chervil Mayo

Hot Smoked Salmon Blini, Horseradish, Beetroot

Tuna Tataki on Togarashi with Ponzu Glaze

Smoked Salmon Blini, Lemon & Chive

SWEET



Salted Caramel Chocolate Pots, Manuka Honeycomb (V) (GF)

Flourless Chocolate Cake, Mascarpone Icing (V) (GF)

Peanut Butter Vegan Fudge, Mixed Seeds (VV)

Burnt Lemon Tart (V)

Popping Candy Jaffa Cake (V)

CANAPÉ PACKAGES



BEST SELLER PACKAGE £20 p.p.

Beef Carpaccio on a Parmesan Crisp
with Truffle Oil (GF)

Glazed Pork Belly & Scallop Skewer
(GF)

Smoked Duck on Crispy Wonton with
Cucumber, Spring Onion & Plum Sauce

Lobster & Chervil Tartelette with
Shellfish Glaze

Truffled Brie on Artichoke Crisp (V)

Smoked Salmon Blini, Lemon &
Chive

Gobi Naan Stuffed with Roasted
Spiced Cauliflower, with Coconut &
Coriander Chutney (VV)

Beetroot, Carrot & Kale Fritter with
Coconut Yoghurt, Mint (VV) (GF)

Salted Caramel Chocolate Pots,
Manuka Honeycomb (V) (GF)

Peanut Butter Vegan Fudge, Mixed
Seeds (VV)

BEST SELLER PACKAGE £10 p.p.

Beef Carpaccio on a Parmesan Crisp
with Truffle Oil (GF)

Smoked Salmon Blini, Lemon
& Chive

Truffled Brie on Artichoke Crisp (V)

Salted Caramel Chocolate Pots,
Manuka Honeycomb (V) (GF)

Gobi Naan Stuffed with Roasted Spiced Cauliflower, with
Coconut & Coriander Chutney (VV)