C A N A P É

ONE
DINING

MENU

CANAPÉ *MENU*

MEAT
Served warm

Chicken & Pancetta Skewer
Spiced tomato & tarragon relish

Mini Beef Wellington
Horseradish crème fraîche

Shepherd's Pie
Pulled lamb leg, Keens Cheddar cheese, parsley, potato

Crispy Pork Belly
Burnt apple purée, sage and onion crackling

Roast Angus Beef
Yorkshire pudding, horseradish cream, parsley

FISH
Served warm

Blackened Cod
Miso glaze, seaweed, kimchee risotto, fish roe

Salmon en Croûte
Cornish crab, thermidor butter

Kedgeree Arancini
Smoked haddock, curried mayonnaise

Grilled Red Mullet
Tomato crisp, pepperonata, saffron aioli

Crispy Prawn Toast
Brioche, black sesame, sriracha mayonnaise

VEGAN & VEGETARIAN
Served warm

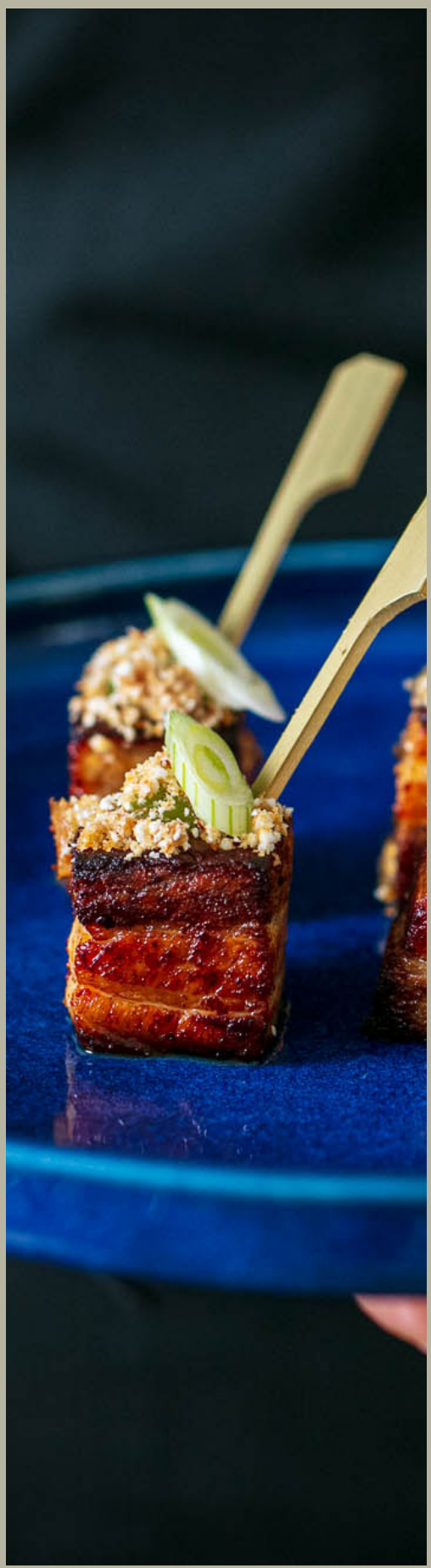
Cauliflower Cheese Fritters (V)
Truffled mushroom ketchup

Heritage Tomato & Goats' Cheese Tartlet (V)
Basil emulsion

Wild Mushroom Wellington (VG)
Roast celeriac, truffled hollandaise

Spiced Caponata (V)
Charred polenta, salsa verde, mozzarella

"Shepherd's" Pie (VG)
Braised tofu, oyster mushroom, parsley, potato



ONE DINING

CANAPÉ *MENU*

MEAT
Served chilled

Coronation Chicken
Curried coconut cream, black onion seeds

Steak Tartare
Dijon mustard, shallots, chive cracker

Chipotle Chicken
Charcoal tortilla, whipped avocado

Chermoula Lamb Carpaccio
Aubergine relish, cucumber raita

Duck a la Orange
Confit leg rillette, endive, kumquat, hazelnuts

FISH
Served chilled

Tuna Niçoise
Quails egg, heritage tomato, tapenade

Smoked Salmon Pop
Crème fraiche, beetroot, dill

Seabass Ceviche
Avocado, tapioca crisp, spiced mango

Prawn Cocktail
Cucumber, bloody Mary gel

Lobster & Crab Toast
Brioche toast, Marie Rose sauce, crispy capers

VEGAN & VEGETARIAN
Served chilled

Avocado "Whip" (VG)
Marinated tomatoes, savoury cone, basil emulsion

Baba Ghanoush Tartlet (VG)
Spiced lemon, pickled carrot

Chargrilled Courgette (V)
Feta, truffle honey, onion seed tuile

Carrot Smoked 'Salmon' (V)
Cream cheese, dill

Spiced Poppadum (VG)
Curried onion pickle, mango, coriander

ONE DINING

SWEET CANAPÉS *MENU*

Served chilled

Lemon Tart
Crushed meringue, raspberry

Chocolate Eclair
Salt caramel, candied hazelnut

Strawberry Shortbread
Champagne, vanilla cream

Pavlova
Passionfruit curd, whipped cream

Orange Drizzle (GF, VG)
Candied zest, linseed

Carrot Cake (V)
Vanilla frosting, candied hazelnut, pumpkin seeds

Seasonal Fruit Skewers (VG)
Coconut & vanilla yoghurt

Served warm

Mini Treacle Tart
Clotted cream

Apple & Raspberry Crumble
Candied almonds, chilled vanilla custard

Sticky Toffee Pudding
Vanilla clotted cream

Orange, Chocolate Bread & Butter Pudding
Kumquat marmalade relish

ONE
DINING

INTERACTIVE CANAPÉ STATIONS

Carlingford Rock Oysters
Served with selection of dressings:
Classic mignonette dressing, wasabi, yuzu & soy or apple, dill & gin

Wellington
Hereford beef, Loch Duart salmon, roast Portobello mushroom & spinach.
Served with a choice of horseradish crème fraiche, English mustard, green sauce

Tartare
Loch Duart salmon, Hereford beef, King oyster mushroom.
Served with savoury crackers, capers, cornichons, gherkins, parsley, lemon wedges

Caviar
Prunier caviar & vegan caviar (VG).
Served with blinis, crème fraîche, quail eggs, shallots, chives

Gyoza
Spiced chicken, Korean beef, shiitake mushroom.
Served with soy sauce, chilli oil, ponzu sauce, sesame sauce

Blinis
Smoked salmon, beetroot salmon gravadlax, King oyster mushroom tartare.
Served with crème fraîche, dill, capers, cornichons

British Charcuterie
Beef bresaola, smoked duck ham, rosemary cured lamb.
Served with sourdough crostini, red onion & bacon jam, mustards, pickles

Yorkshire Puddings
Roast Hereford beef, Salt Marsh lamb, roast wild mushrooms & tarragon.
Served with dipping gravy, horseradish crème fraîche, mint sauce, sage & onion stuffing brittle

ADDITIONS &UPGRADES

Our table snacks are a relaxed addition to our canapé selection. Served on poseur tables and the bar, they let guests graze as they mingle. From classic salty bites to bold spiced flavours, they're ideal for casual snacking throughout your reception.

TABLE SNACKS

English
Cheddar cheese straws, salted potato crisps, bloody Mary infused cherry tomatoes and pork scratchings

Mediterranean
Bread sticks, ciabatta chips, marinated olives. Root vegetable crisps

Asian
Prawn crackers, wasabi peas, rice crackers, pickled carrots

American
Pretzels, nachos, peanuts, stuffed jalapenos

Other options
Please choose four items which will be presented on the poseur tables and on the bar.

Vegetable and kale crisps
Sea salt crisps
Parmesan shortbread
Spicy broad beans
Cheddar and marmite straws
One Dining spiced nuts
Chili mixed olives
Tandoori spiced popcorn
Cornish sea salt popcorn

ONE DINING

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