

CANAPE RECEPTION

For pre-dinner canapés, we recommend choosing three, with an estimated serving of five canapés per guest.

For an event with just drinks and canapés, we suggest choosing five, with an estimated serving of ten canapés per guest.

HOT CANAPÉS

Crispy Belly Pork, Panko Crumb, Green Apple Gel (GF)
Tandoori King Prawn, Nann Bread, Mango & Coriander Chutney
Beer Beef Short Rib & Smoked Cheddar Miniature Yorkshire Pudding
Pancetta Wrapped Chipolatas, Honey Jack Daniel's Glaze (GF)
Lamb Shepherd's Pie, Smoked Potato Mash
Wild Mushroom Arancini, Wild Garlic & Pea Pesto (V)(GF)
Roast Chicken, Gruyère & Tarragon Miniature Vol au Vent
Truffle & Brie Toastie, Balsamic Onions (V)
Chorizo & Sweet Potato Croquette, Saffron Aioli (GF)
Butternut & Feta Fritter, Black Olive Caramel (GF)

GOLD CANAPÉS

Iberico Ham & Manchego Crostini, Romesco Sauce (GF)
Whipped Goats Cheese Cone, Candy Beetroot, Sunflower Seed Brittle
Prawn & Roasted Pepper Bloody Mary Croustade
Crab, Chilli & Lime Frittata, Coriander Salsa (GF)
Smoked Duck, Sticky Fig Chutney, Duck Fat Toasted Brioche
Baked New Potato, Chive Mascarpone, Smoked Salmon, Exmoor Caviar (GF)
Coconut Thai Chicken Charcoal Tartlet, Micro Basil
Charred Watermelon, Feta & Gin Cured Cucumber, Beetroot Wafer
Torched Mackerel, Horseradish & Dill Cream, Melba Toast
Salt Beef Rillet, Mustard Piccalilli, Bagel Croute

PLANT BASED CANAPÉS

As well as your chosen canapés we also provide the following two canapés that are plant based, gluten free, but most importantly delicious!

Broad Bean & Sweet Potato Aloo Tikka, Tamarind Chutney 🌱 (GF)
Crostini, Truffle Aioli, Confit Tomato 🌱 (GF)

🌱 = Vegan, GF = Gluten Free, V = Vegetarian, * = Vegan Option Available

Please find our Hygiene rating here: www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.

