



Drop Off Canapes

Our festive drop off canapes are the perfect option for events where there is no kitchen space or when the budget is a bit tighter as no chefs are needed onsite. Canapes beautifully presented, ready to be served.



MEAT

Pulled ham hock, mustard mayo, pickled apple, crispy chicken skin [Mu][E] GF

Chestnut and turkey Scotch quail's egg with wild cranberry sauce [N][E][G]

Great Glen venison salami rolls with celeriac remoulade [E][Mu] GF

Chicken liver parfait, quince jelly , grape, crispy chicken skin[M][Mu]

Mini Yorkshire puddings, rare roast beef, caramelised onion, horseradishcream[M][E][G]

Roast turkey mini slider, brussels sprouts slaw, cranberry sauce [M][E]

Five spiced duck, pomegranate and dried cranberry salad on red chicory with clementine honey dressing [N][S][Se] GF

Christmas pork, sage and apricot sausage rolls with wild cranberry sauce, crispy sage [G][E]

Venison tartare, juniper berry and mustard mayo, seedy crispbread [E] GF

Venison Scotch quail egg, celeriac remoulade [E][G][Mu]

FISH

Smoked salmon, potato rosti, dill cream cheese, smoked salmon [G][F][M]*

Spicy tuna tostada, ponzu mayo, wasabi tabiko, pickled chilli, sesame seeds [S][Se][F][E] GF

Cornish crab, celeriac remoulade, crispy caper, seeded cracker [C][E][M][Mu][G]

Mini lobster rolls, chervil, brioche [C][E][M][G]

Smoked salmon blini, crème fraiche, caviar[F][M][E][G]

Crayfish salad, dill mayo, salmon roe, rye crispbread [C][F][E] [G]

Sticky pomegranate and sumac salmon skewer, labneh, pomegranate seeds [F][M]GF

Mackerel pate, pickled cucumber, beetroot seedy cracker, dill [F][M][G] *

Za'atar crusted prawn, winter tabbouleh, baby gem lettuce [C][Se] [G] *

VEGGIE/VEGAN

Cauliflower kimchi pancake, Brussel sprouts & peanut slaw (VG) {N}[S] GF

Beetroot gravalax, vegan cream cheese, potato rosti GF (Vg)

Wild mushroom, tarragon and truffle mini tartlets [G][E][M]

Dukkah crusted quail egg, harissa mayo, croustade [G][E][N]

Blue cheese mousse, pickled pear and spiced walnut on chicory leaf [M][N] GF

Beetroot hummus and crudités mini cup with dukkah and pomegranates (Vg) [N] [G]

Whipped ricotta, caramelised fig, truffled honey and pistachio on crispy polenta [M][N]GF

Burn aubergine, labneh, pomegranate and walnut crumble crostini [G][M][N]

Smoked paprika roasted cauliflower floret, romesco sauce, seedy cracker Vg [N][G]

Caramelised butternut squash, whipped Stilton, cranberry and sage crostini [G][M]





LBK
— FLAVOURS —

Thank you