



**LBK**  
— FLAVOURS — 

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*Zero Waste  
Canape Menu*

**SPRING/SUMMER 2026**



# Welcome to

## LONDON BASQUE KITCHEN

Our Zero Waste Canapé menu offers a creative and sustainable way to enjoy beautifully crafted bites while reducing food waste. Using high-quality seasonal ingredients that are already in our kitchen – often surplus from other preparations – our chefs transform them into elegant, flavour-packed canapés.

This approach allows us to minimise waste while offering clients a specially discounted priced menu, without compromising on taste or presentation. The result is a selection of thoughtful, seasonal canapés that celebrate vegetables and plant-forward cooking, with many options that are vegetarian or vegan. Delicious, creative and kinder to the planet – a menu designed to make the most of every ingredient.

Every week will be a different depending on our kitchen surplus.

*Monica*

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# Chefs choice Canape Menu

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This week's sample canape menu using surplus produce. Delicious and creative veggie and vegan canapes that are good for the planet and cost effective.

## **SAVOURY**

CAULIFLOWER FLORET, ROMESCO SAUCE, SEEDY CRACKER (VG)  
BLUE CHEESE & PEAR CROQUETTA, QUINCE JAM  
WINTER VEGETABLE FRITTER, HERBY AIOLI (VG)  
SPANISH TORTILLA, SPICY PAPRIKA MAYO  
CRISPY AUBERGINES, SUGAR CANE MOLASSES (VG)  
POTATO ROSTI, HERITAGE YELLOW BEETRROT GRAVALAX, CREAM CHEESE  
HONEY & HARISSA ROASTED CARROT, SMOKED PAPRIKA  
FLATBREAD, PICKLED  
GUINDILLA PEPPER (VG)  
GIROLLE MUSHROOM & TARRAGON CROQUETTES, ROASTED, AIOLI

## **SWEET**

LEMON DRIZZLE MINI CAKES  
CLEMENTINE MINI TREACLE TARTS  
VEGAN CHOCOLATE BROWNIES, SALTED CARAMEL SAUCE  
MINI CARROT CAKES, CARAMELISED WALNUT