

Sample Canapés Menu

VEGETARIAN

Sage and Onion Scones with Maldon Salt & Black Pepper Butter
Stilton Rarebit Crostini with Spiced Cranberry Relish
Rosemary & Olive Drop Scones with Woolseley English Goats Cheese Mousse
Tuscan Black Truffle, Parsnip and Parmesan Bruschetta
Mini Jacket Potatoes with Chive Crème Fraîche

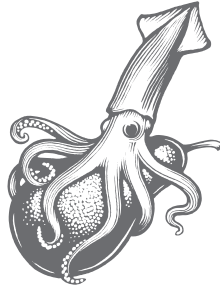
FISH

Beetroot Cured Organic Salmon on Rye with Dill Crème Fraîche
Smoked Cornish Mackerel Crostini with Pear and Port Chutney
Wiltshire Rainbow River Trout Scotch Eggs
with Tewkesbury Mustard Mayonnaise
Dorset Crab & Granny Smith Apple Bites on Toasted Brioche
Creel Caught Scottish Langoustine Skewers with Toasted Hazelnut Butter

MEAT

Potted Wild Lincolnshire Rabbit with Prune Chutney & Sourdough Toast
Mini Honey Glazed Chorizo Skewers
Aylesbury Duck Rillettes with Cinnamon Poached Pear on Toasted Brioche
Organic Black Pudding and Crispy Smoked Bacon with Confit Egg Butter
Ham Hock Terrine with Spiced Bramley Apple Chutney
Rare Aberdeenshire Beef, Baby English Watercress
with Caper and Horseradish Mayonnaise

SQUID & PEAR



Sample Lunch Menu

SALADS/SIDES

(All vegetarian and mostly vegan)

Crunchy superfood rainbow slaw (no mayo) (GF)
Kale and peanut salad (GF)
Wilted greens with confit shallot dressing (GF)
Roast beets with fresh mint and balsamic (GF)
Dressed baby leaves (GF)
Moroccan cous cous salad with pomegranate molasses
Honey roast root vegetables (GF)
Wild rice and herb salad (GF)
Cauliflower, orange and pomegranate salad (GF)
Celeriac remoulade
Superfood salad with spinach and alfalfa (GF)
Home pickled candied beetroot, breakfast radish and feta salad
with bulls blood leaf and black olive tapenade crumb
Pearl barley, spinach and avocado salad
Mushroom and tarragon salad (GF)
Roasted cauliflower with black truffle vinaigrette (GF)
Purple Sprouting Broccoli and Roast Garlic (GF)
Organic Hot Smoked Salmon and Leek Frittata (GF)

Please note: If you feel that there is something missing from any of our menus, or if you have any specific dietary requirements, please do email or call us and we would be delighted to discuss a more bespoke menu, or to offer any advice or inspiration for your event.

SQUID & PEAR

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