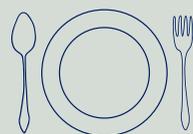


Sample canapé menus

18 Clerkenwell Green



Our approach to food is simple and honest. We cook with skill, passion and the very best ingredients. Our clients tell us regularly that we do this to the best London restaurant standards, not just occasionally but day in, day out.



Canapés (please choose six)

Served hot

Wallacespace steak sandwich

Dijonnaise, onion jam, wild rocket & focaccia

Pomegranate molasses chicken brochettes (gf)

Merguez lamb sausage rolls

with sesame seeds

Celeriac & cheese croquettes

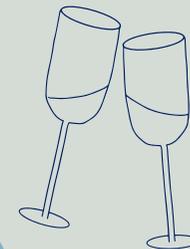
damson ketchup (v)

Truffled wild mushroom tarts

Served warm

Smoked salmon, warm potato pancake

sour cream and chives





Canapés *continued...*

Served cold

Potted shrimps & mace butter
granary toast

Socca
Chickpea pancake
slow roasted tomato
& whipped feta

Potted ham hock
on toast with piccalilli

Parmesan shortbread with creamed goat's cheese
& red onion marmalade

Chickpea panisse
green olive tapenade

Pickled globe chilli, goat's curd
mint & pine nuts



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