

# GINGERSNAP

LOCAL, SEASONAL & CREATIVE FOOD

## Canapés Autumn/Winter 2019

### Canapés

#### Served Hot

Pork Croquette, Apple & Sage

Salt Baked Celeriac, Thyme Oil (v)(gf)

Mushroom Ragu, Raclette, Croutons (v)

Chipolatas, Honey & Mustard

Celeriac Veloute, Chive Oil (gf) (v)

Aloo Tikki (gf)(v)

Black Pudding Palmier with Homemade Ketchup

Crispy Spiced Wings, Plum Ketchup

*(boneless)*

Sage, Chestnut & Onion Croquette (v)

Bullshot, Winter Veg (gf)

Campfire Potato, Autumn Truffle (v)(gf)

Mussels, Potato and Parsley (gf)

Railway Lamb Shank Croquette, Buttermilk Riata

Celeriac, Truffle (v)(gf)

Hand Dived Scallop, Brown Butter (gf)

Shellfish Bisque (gf)

Mushroom Broth, Truffle (gf)

Yorkshire Pudding, Mushroom Duxelle, Roast Beef

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## Served Cold

Chicken Parfait, Toast, Aged Chutney

Jerusalem Artichoke, Goat's Curd, Thyme (v)

Mushroom Parfait, White Onion, Parsley (v)(gf)

Ox Tongue, Yeast Glaze, Pickled Shallots, Capers, Mustard Mayo

Fresh Curd, Piccalilli, Flatbread (v)

Pickled & Roasted Turnip, Toasted Buckwheat (v)

Beetroot Cured Salmon, Horseradish (gf)

Prawns, Dill, Lemon, Mayo, Rye Bread

Pork Quaver, Onion, Apple, Sage (gf)

Treacle Cured Salmon, Burnt Orange, Rye Bread

Smoked Venison & Mushroom (gf)

Potato Tuille, Oyster, Apple, Celeriac (gf)

Venison Parfait, Blackcurrant, Game Chip (gf)

Roast Beef, Crispy Shallots, Mustard, Mayo

Puffed Cod Skin, Crème Fraiche & English Caviar (gf)  
*(minimum order multiples of 50)*

Venison, Pickled Red Cabbage

Reindeer Moss, Redcurrant, Chanterelle, Artichoke Cream (v)(gf)

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## **Pudding Canapés**

Cep Fudge (gf)(v)

Chocolate & Orange Truffles (gf)(v)

Apple & Bramble Crumble, Clotted Cream (v)

Toasted Marshmallow, Hazelnut & Chocolate (gf)

Chocolate Sponge, Blackcurrant, Buttermilk (v)