



FIA 2024 CANAPÉ MENU

CANAPÉS

Beef tartar with chipotle chimichurri and cured egg yolk (df)
Burnt peach and foie gras tart
Lamb kofta with tzatziki
Black cow cheddar croquettes with mustard (v)
Seared scallop with caviar and apple gel
Crispy prawn with sweet lime and chilli sauce
Wild mushroom truffle arancini with blue cheese mouse (v)
Handpicked white and brown crab croustade with lime gel
Whipped feta, sundried tomato, and pickled jalapeno bruschetta (v)
Herb crusted mussels with nduja mayo

DESSERT CANAPÉS

Sea buckthorn choux bun (v)
Bergamot and basil tart (v)
S'mores tart (v)

CORNETTO CANAPÉS

White chocolate and raspberry (v) (n)
Matcha tea and cacao nib (v) (n)
Orange blossom and sesame (v) (n)

(v) vegetarian (vg) vegan (n) contains nuts (df) dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.