

# CANAPE MENU

You are invited to create your own sublime canape menu.

## COLD

### VEGETARIAN, FISH & MEAT.

Confit tomatoes bruschetta (G)(V)

Egg salad in a cone (G)(VG)

'Bomba' of butter & anchovies (G)(D)

Crunchy & creamy salmon

Crostini with foamy mortadella (G)(D)

Beef tartar in a cone (G)

## HOT

### VEGETARIAN, FISH & MEAT.

Fried mac&cheese (D)(G)(VG)

Gorgonzola & orange mini-quiche (D)(G)(VG)

Salted cod 'Arancini'(G)

Seared tuna with candied olive

Veal croquette (G)

Mini 'Longhorn' burgers (G)(D)

## SWEET

### FOR ALL WITH A SWEET TOOTH

Lemon meringue tart (G)(D)

'Bomba' stuffed with vanilla custard (G)(D)

Mini-caprese cake (N)

### We suggest...

60 minutes reception - 5 Canapes per person £15

90 minutes reception - 8 Canapes per person £21

**For anything longer, we have an excellent Bar Snack menu**

We will accommodate any dietary requirement on prior notice  
A discretionary 12.5% service charge will be applied to your final bill



# GET TO KNOW WHAT'S INSIDE THE CANAPES

Our selection of canapes will rock your event. Carefully in-house curated you will find a selection of Italian flavours with a twist that will surely leave your guest with a good taste. Have a look...

## COLD

### CONFIT TOMATOES BRUSCHETTA

Toasted homemade sourdough with marinated cherry tomatoes and basil

### CRUNCHY & CREAMY SALMON

Melting salmon mid-cooked with crispy skin

### VEAL CROQUETTE

Melting veal croquette

### SEARED TUNA WITH CANDIED OLIVE

In-house cured tuna with candied Gaeta olives and capers

### LEMON MERINGUE TART

Fresh lemon tartalete

### EGG SALAD IN A CONE

Balsamic mayonaisse with seasonal vegetables, potatoes and capers in a crunchy cone.

### CROSTINI WITH FOAMY MORTADELLA

Homemade sourdough bread shavings with mortadella foam

### FRIED MAC&CHEESE

Bucatini pasta croquettes with provolone and scamorza cheese

### GORGONZOLA & ORANGE MINI-QUICHE

Mini-quiche with different orange textures and creamy gorgonzola cheese.

### 'BOMBA' STUFFED WITH VANILLA CUSTARD

Soft brioche filled with homemade vanilla custard

### 'BOMBA' OF BUTTER & ANCHOVIES

Soft mini-brioche with savoury butter-cream and anchovies fillets

### BEEF TARTAR IN A CONE

Organic beef fillet tail with confit shallots, capers & egg-yolk

## HOT

### SALTED COD 'ARANCINI'

breaded spheres of saffron risotto and creamy salted cod

### MINI 'LONGHORN' BURGERS

Organic British beef mini-burgers with provola cheese and truffle mayo

## SWEET

### MINI-CAPRESE CAKE

Flowerless almonds and chocolate cakes

## CONTACT INFO

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