

SMOKE

&

SALT



Canapé Packages 2018

We have taken inspiration for our canapé selection from our constantly varying dinner menus. Everything is curated and created to captivate your guests through flavour. Imagine the most delicious bite of crispy Creedy-Carver duck confit or a slice of our Chalkstream Farm's Trout taco (they are farmed in the gin-clear waters of Hampshire). We can, of course, take care of beverages for you too whether they are cocktails, wines or beers curated just for you by Alex, our head wine boff-come-mixologist. Oh yeah, and did we mention we're going to be there with you every step of the way? From initial consultation to service at your event, you won't be dealing with any middle-men!

Our pricing options are pretty simple and if you do have any questions do not hesitate to get in touch so we can put you at ease over any concerns you might have OR if you just want to find out a little bit more about what each bite might be. Availability and pricing of some items may vary with the season and we'll often have a few extra ideas for you too depending on your need. Keep reading to see how our offering can make your event particularly special...

Remi & Aaron

Chefs & Co-Owners

Canapé Menu

	Description	Rate (each)
Savoury		
Confit Salsify (VG)	With a confit garlic dressing, crispy kale	£2.40
Quince	Grilled Quince with Lardo and Lemon Thyme	£2.40
Savoury Pastry (V)	Parmesan, Brussel Sprouts	£2.40
Sunchoke (VG)	Charred sunchoke, Pickled Rapeseeds	£2.40
Chalkstream Trout Blini	Lemon & Lime Cured British trout, Toasted Blini, Crème fraiche	£3.00
Carrot-Brined Pollock	Chervil Emulsion, Shaved Chestnut	£3.00
Seamless Ravioli (V)	Wild Mushroom, Ricotta, Crispy Sage	£3.00
Creedy Carver Duck	Black Pepper Honeycomb, Pickled Plums	£3.60
Pheasant	Bread Sauce, Rosemary Gremolata	£3.60
Langoustine	Citrus, Sea Herbs, Kombu	£4.50
Hand-Dived Scallop	Charred & Chilled, served with apple	£4.50
Market Fish Ceviche	Served as a tartare with lemon & blackberry	£4.50
Sweet		
Watermelon (VG)	British Apples, Thai Basil Gel	£2.00
Crispy Porridge & Berries (V)	Imbahms' Farms Steel Cut Oats, Berry Gel	£2.00
Cheese Selection	Oat cake, Raisin	£3.00
Goat's Cheesecake (V)	Sable, Pink Grapefruit	£3.00
White Chocolate Profiterole (V)	Classic Profiteroles filled with a Pandan custard	£3.00

How To Choose

We require a minimum of **15 days'** notice (although we can make special exceptions where possible), a signed contract and an agreed non-refundable deposit (usually around **20%** of the final order) received in cleared funds **10 days** before the event.

Our minimum total food order is **£400**.

The following items, if required, **may** be charged as an additional fee (which we will of-course agree beforehand!) and may vary depending on location:

Food Server
Venue Hire
Glassware
Additional Cutlery
Beverage Services
Private Tasting Session

If do you wish to cancel your booking with us, this can be done (at no charge to you, and you will receive your deposit back) up to **15 days** before your event.

To make your booking, get in touch by filling in the private booking's enquiry form on our website (smokeandsalt.com) OR by [dropping us an e-mail](#) with the date of your event, number of guests attending and any further questions you may have.



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