



EST 1995

— THE OLD
WHITE HART —

BAR · KITCHEN · GARDEN

CANAPÉ RECEPTION

Pre-Ordering: All of our food is made freshly on site by our talented team of chefs so please ensure you give your buffet pre-order at least one week before your event. Our canapé receptions are suitable for 20-200 people. Each guest will receive one of each choice per person. Canapés can be served by roving staff on platters or set up at a self-serve station.

6 Canapés for **£15** per persons, 8 Canapés **£18.50**

MEAT

Ham hock, bruschetta with celeriac and wholegrain mustard remoulade

Spicy chicken and chorizo skewers

Mini toad-in-the-hole with English mustard

Port, sage and black pudding sausage rolls

Mini minted lamb burger with Tzatziki

OWH beef sliders with cheddar and bacon topping

FISH

Prawn, smoked salmon and apple shot

Smoked haddock and dill bon bon with lemon mayo

King prawn tempura skewer with wasabi

Mini fish and chips with tartar dressing

Smoked salmon and chive crème fraiche tart with rocket

Crab fritter with sweet chilli sauce

VEGETARIAN

Goats cheese and caramelised onion tart

Herb rosti, feta and sun dried tomato

Spicy falafel and mint raita

Wild mushroom pate with truffle oil on a sourdough croute

Welsh rarebit on toast with caramelised red onion chutney

OWH Bloody Mary shots served with celery and poppy seeds

If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know when ordering. All items are subject to availability.



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