

OTTOLENGHI



Sample Canapé Menu

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NIBBLES

Serves 10 people

Herby feta and walnut dip with pomegranate and chicory leaves ^{GF} 35

Spicy marinated mixed olives with preserved lemon and chili 22

Ottolenghi rosemary spicy mixed nuts 23

Vegetable crudités or Lavosh - served with:

Burnt aubergine m'tabbal with urfa chilli and pomegranate 52

Butterbean mash with spicy red pepper sauce 45

SAVOURY CANAPÉS

Pea and feta tart with za'atar honey ^{NF} 3.1

Sweetcorn and tofu fritter with edamame and chilli salsa ^{NF DF GF} 3

Sharp aubergine and walnut tart with pomegranate and chilli ^{GF, DF} 3.3

Salt-baked beetroot with miso tarator and mint ^{DF} 3

Spiced potato samosa with apricot chamoy ^{DF, NF} 3

Apple remoulade tart with Serrano ham ^{NF} 3.1

Black lime bavette steak with confit garlic aioli ^{NF, GF, DF} 3.3

Chicken kabob with pomegranate molasses and pistachio ^{GF, DF} 3.2

Cured-crustad salmon with peanut and gochujang ^{DF, GF} 3.2

Hawaij mackerel and crème fraîche tart ^{NF} 3.1

FOR KIDS

Polenta-crustad cod goujons ^{NF, GF, DF} 3.3

Pea and broccoli frittata bites ^{NF, GF, DF} 2.6

Cauliflower and Manchego cake with sesame honey ^{GF, NF} 3.1

Mini sausage rolls ^{NF} 2.2

Sweetcorn and tofu fritters ^{NF, GF, DF} 2.6

Served with a dip of choice: sour cream and chive dip ^{GF, NF} or Ottolenghi tomato ketchup ^{NF, GF, DF}



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SWEET CANAPÉS

Raspberry marshmallow lollipop with popping candy ^{NF, GF} 2.9

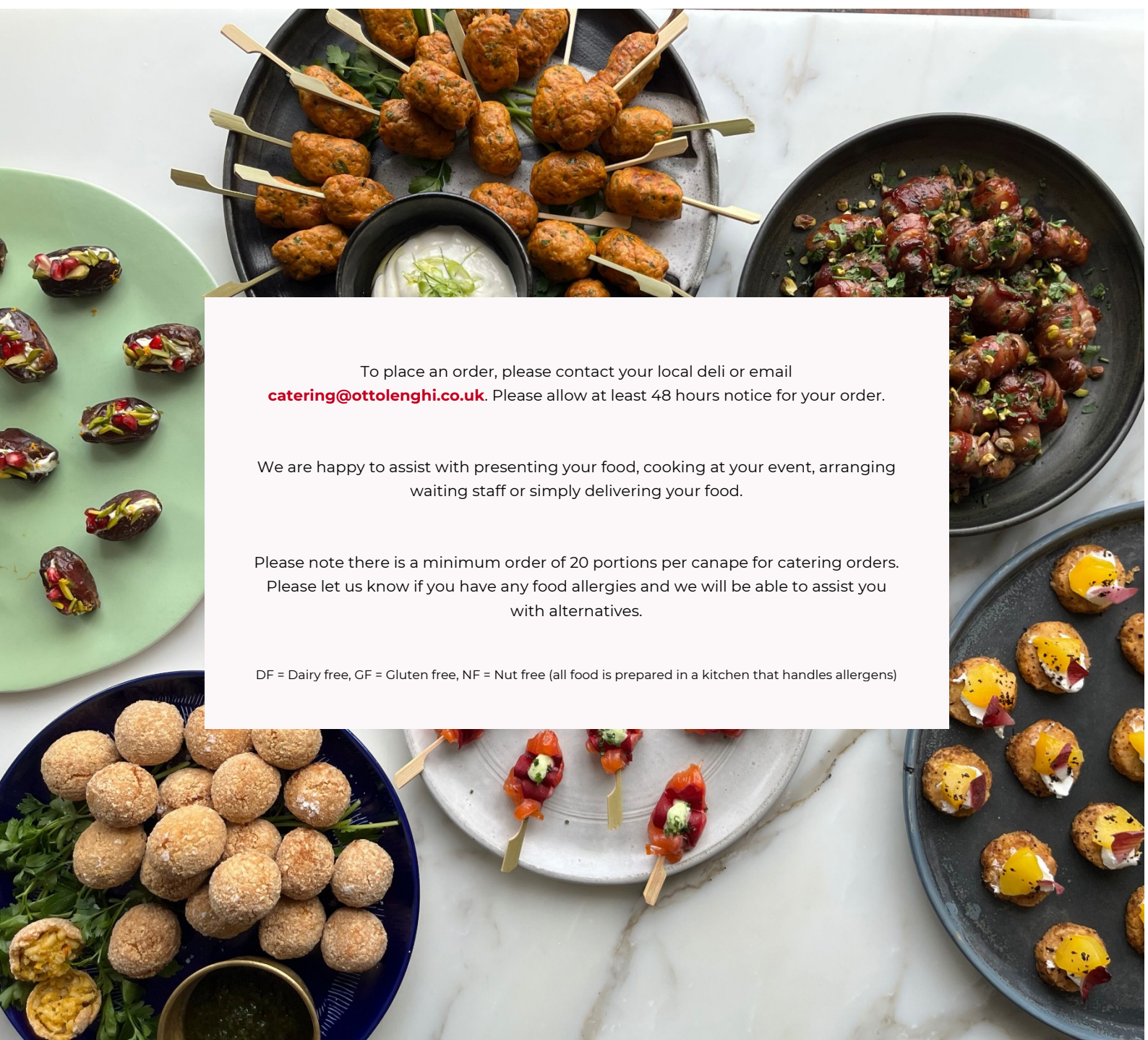
Persian love cake ^{GF} 2.7

Raspberry and white chocolate pavlova ^{NF, GF} 2.9

Tahini caramel shortbread ^{NF} 2.7

Chocolate ganache tart with Grand Marnier and cream ^{NF} 2.9

Passion fruit meringue tart ^{NF} 2.7



To place an order, please contact your local deli or email catering@ottolenghi.co.uk. Please allow at least 48 hours notice for your order.

We are happy to assist with presenting your food, cooking at your event, arranging waiting staff or simply delivering your food.

Please note there is a minimum order of 20 portions per canape for catering orders. Please let us know if you have any food allergies and we will be able to assist you with alternatives.

DF = Dairy free, GF = Gluten free, NF = Nut free (all food is prepared in a kitchen that handles allergens)