# THE COAL SHED

# **CANAPE MENU**

The canapé menu provides an option for casual standing events, ensuring a seamless guest experience. A minimum of 20 guests is required, with at least 4 canapés per person, offering a convenient dining solution for any occasion.

# SEAFOOD

# MEAT

### COLD

Sussex Blue Lobster Crispy Filo, White Crab Salad, Avruga Caviar, Chive

Scottish Smoked Salmon En Croûte Dill Crème Fraîche, Salmon Roe, Brioche Crisp, Nasturtium

**California Roll** Devon Crab, Avocado, Wakame, Pickled Cucumber

**Tuna Tartare Taco** *Corn, Chipotle Chilli, Radish* 

King Prawn Caesar Gem Heart, Aioli, Sun-Blushed Cherry Tomato

### £3.5 EA COLD

Fillet Steak Tartare 'Taco' Corn, Avocado, Pickled Daikon

**Goose Liver Pâté** Morello Cherry, Kirsch Caramelised Peppercorn

Roast Rib of Beef Horseradish, Potato Blini, Bread & Butter Pickle

**The Reuben** Pastrami, Swiss Cheese, Sauerkraut, Mustard

Lemongrass Chicken Larb Toasted Ground Rice, Gem Heart, Thai Chilli

### £3 EA

£3 EA

Heritage Tomato Tartare 'Taco' (vg) Corn, Avocado, Pickled Fennel

VEGETABLE

Papaya Som Tam (v) Toasted Peanut, Gem Heart, Thai Chilli

California Roll (v) Compressed Watermelon, Avocado, Wakame, Pickle Cucumber

**Caesar** (v) Gem Heart, Aioli, Sun-Blushed Cherry Tomato

Heritage Beetroot (vg) Tofu, Pomegranate, Radicchio

### НОТ

**Oyster Rockefeller** Pernod, Spoon Leaf Spinach, Aged Parmesan

Salt & Pepper Baby Squid Chilli, Basil, Smoked Garlic

Blue Prawn Toast Black Sesame, Galangal, Coriander

Tempura Scottish Scallop Nori Seaweed, Lime, JalapeñoDip

King Salmon Satay Peanut, Bird's Eye Chilli, Ginger

## £4 EA HOT

Smoked Lamb Shoulder 'Cigars' Yoghurt, Ras el Hanout, Filo

Korean Chicken Slider Milk Bun, Pickle Slaw, Gochujang Mayo

**Corn-Fed Chicken Yakitori** Aged Tamari, Toasted Sesame, Basil

**Duroc Pork Meatball** Aged Parmesan, Rosemary Flatbread, San Marzano Ragu

**Steakhouse Burger Slider** Salt-Aged Beef Patty, Dill Pickle, Smoked Cheddar, Milk Bun

### £4 EA HOT

£3.5 EA

COLD

**Smoked Aubergine 'Cigars'** (v) Yoghurt, Rase el Hanout, Filo

Korean Cauliflower Slider (v) Milk Bun, Pickled Slaw, Gochujang Mayo

**Zucchini Yakitori** (vg) Aged Tamari, Toasted Sesame, Basil

Lipstick Pepper Dumpling (v) Ginger, Chilli, Soy

Popcorn Broccoli (vg) Lemon, Sesame, OK Sauce

(v) - Vegetarian (vg) - Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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