



CANAPE MENU

These items are designed to be whatever you need; small pre-meeting nibbles, an afternoon snack, wedding feast or any other event.

PRICING

Please note, pricing is based on a 4 hour package, and we require a minimum 15 people.

5 items per person - \$25 per person

A choice of hot or cold canapes

8 items per person - \$35 per person

A choice of hot or cold canapes

10 items per person - \$45 per person

A choice of 6 hot or cold canapes + 4 substantial items

Kids Canapes - \$22 per person

Main & dessert + 2 soft drinks per person

Cakeage (for BYO cakes)

\$3 per person, capped at \$50

PLOUGH HOTEL

— EST. 1868 —

COLD CANAPES

Chef's selection of assorted mini buns

Smoked salmon

Pastrami

Pickled cucumber & sour cream

Shucked oysters, cucumber jelly, roast chilli oil, fresh coconut chutney (gf)

Raw and cured fish blinis, crème fraiche, dill

Farmhouse terrine, garden chutney, cornichon, brioche

Assorted cones & fillings

Whipped ricotta, soused cucumber, salmon roe

Rare roast duck, shallot cream, plum chutney

Charred vegetable salsa, black olive crumble

HOT CANAPES

Crispy fish roll, slaw & mayo

Manchego, corn & chipotle croquettes

Tamarind chicken wings, coriander and sesame (gf)

Duck & gorgonzola croquettes

Pork and cider pies, cumberland sauce

Gnocchi gorgonzola

Vegetable pakora, tomato & coriander chutney (gf)

Chicken, chorizo & corn croquettes

Selection of house made pizzas (your choice of 3 varieties)



SUBSTANTIAL ITEMS

Mushroom risotto, chives, parmesan (v/gf)

Fish & chips, tartar & lemon

Smoked brisket burgers,

Bangers & mash, onion gravy (gf)

Steak sandwich, tomato, rocket, mustard

Yorkshire pudding, falling apart ox cheek, horseradish

KIDS' CANAPES (12yo and Under)

MAINS (choice of – on the day)

Margarita Pizza

Battered fish, chips & salad

Steak, chips & vegetables

DESSERT

Ice Cream Sundae – vanilla ice cream, whipped cream, chocolate sauce, smarties