FESTIVE CANAPE MENU

www.yeotown.com

At Yeotown, we believe that every celebration should be filled with food that delights the senses while nourishing the whole self. Our canapés are crafted with the same integrity and intention that guide all our culinary choices—championing sustainable sourcing, mindful preparation, and vibrant seasonal flavours.

From ethically raised meats and wild-caught seafood to organic vegetables grown by trusted local producers. Every bite is designed to energise, uplift, and inspire—staying true to our Yeotown philosophy: Strong in Body, Clear in Mind.

LAND & SEA

- Smoked Salmon & Avocado Buckwheat Blini **8** (F)(D)(GF)
- kimchi Prawn Cocktail Crostini **8** (CR)(S)(G)
- Smoked Trout & Horseradish Mousse, Cucumber & Rye Toasts **8** (F)(G)
- Hot Honey & Sesame Glazed Free-Range Chicken Skewers **8** (N)
- Wild Venison & Whipped Goat's Cheese Crostini **8** (D)(SU)(G)
- Essebeare Merguez Sausage Rolls, Homemade Spicy Ketchup **8** (G)(SY)(M)

PLANT POWERED

- Smoked Aubergine Caviar, Pomegranate & Sesame Crostini **7** (VG)(S)(G)
- Beetroot & Butterbean Hummus, Walnut & Vegan Feta Bites **7** (VG)(N)(S)
- Miso Wild Mushroom & Thyme Sausage Rolls **7** (VG)(SY)(G)
- Roast Tomato, Pesto & Almond Cream Cheese Tartine **7** (VG)(G)
- Devonshire Rarebit Mushroom & Spiced Cranberry Chutney **8** (GF)(D)(M)(SU)
- Butternut Squash & Sage Croquette, Truffle Aioli **8** (D)(GF)

NATURALLY NAUGHTY

- Dark Chocolate & Pistachio Truffle **6** (VG)(N)
- Orange, Almond & Pecan Bites **6** (N)(D)(CE)
- Salted Caramel & Vanilla Mini Cashew Cheesecake **6** (VG)(GF)(SU)(N)

Allergen Guide Dairy (D) - Celery (C) - Gluten (G) - Mustard (M) – Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Crustaceans (CR) - Fish (F) - Eggs (E) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances.
An optional 12.5% discretionary charge will be added to your bill.