

STORK

CANAPÉS AND BOWLS



CANAPÉS AND BOWLS

Please select 5 items from the canapé sections and 3 items from the bowls section. **60pp**

SAVOURY CANAPÉS

Cream Callaloo Puff

A vol-au-vent filled with callaloo leaves and scotch bonnet infused cream, pepper and onion.

D G V 🍲

Ras El Hanout Lamb Beignet

Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo and salad.

C E G Mu Su

Miso Glazed Seared Salmon Skewer

Charred and served with harissa mayo.

E F Mu So

Salted Fish and Yam Cake

Traditionally wind and sun dried cod mixed with yam and fried.

Cr E F G Mu Su

Jerk Chicken Wings

Marinated in our signature jerk sauce with jerk mayo.

C E Mu Su

SWEET CANAPÉS

Ghanaian Chocolate Ice Cream Shell

A crisp chocolate shell filled with a rich Ghanaian chocolate ice cream.

D E V

Charred Glazed Pineapples

Candied cranberries and plantain cream.

D Su V

Pear and Ginger Crumble

Vanilla bean custard.

D E G

Madagascan Vanilla Bean Ice Cream

D E V

BOWLS

Seabass Fillets Egusi

Citrus herb green scotch bonnet marinated fillet on a bed of our signature egusi, mackerel, wild herbs, baby spinach and paired with pounded fufu or yam.

C Cr F So

Chicken Mafe

A senegalese spicy creamy peanut and tomato sauce stew served with boneless chicken leg and thigh. Accompanied with fragrant rice.

C F N

Ribeye of Beef Suya

Marinated in our authentic suya spice mix, pickled shallots, cherry tomatoes and aioli.

C E Mu N Su 🍲

Tagine Spiced Lamb Cutlet

Inspired by spices across Africa and charred on charcoal.

C

Wild Mushroom Suya

Roasted carrots, baby courgette with red wine jus.

G N Su Ve 🍲

Chicken Suya

Tender thighs marinated in our signature suya spice mix, pickled shallots, cherry tomatoes and aioli.

C E Mu N Su 🍲

Mac N Cheese

D E G Mu

Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Sesame Shellfish Soy Sulphates Vegan Vegetarian

We gladly accommodate guests with food allergies, intolerances and dietary requirements e.g. vegetarian, vegan, pregnancy and more. Simply let us know and we will be happy to assist you in selecting alternative dishes for these guests.

A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.