



CANAPÉS

A canapé is not just a canapé at Hungry Hog BBQ. Every attention to detail is made with regards packing our miniature meals with a real punch. Tasty bites such as our pulled pork sliders or pigs in blankets brushed with Dijon mustard. They are mixed with modern classics and fusion inspired food from around the world. As they say, it's all in the detail and they do look amazing, but above all else it will be flavour and substance that will bowl you over.

CANAPÉS

CHEFS RECOMMENDATIONS

- > Mini Yorkshire puddings with slow cooked pulled beef brisket & horseradish with peashoots
- > Seared bavette steak on a crostini with chimichurri sauce
- > Pigs in blankets brushed with Dijon mustard
- > Mini lamb kofta kebabs with garlic & mint yoghurt dip
- > Aberdeen Angus sliders with caramelised onion chutney & mature cheddar cheese
- > Lamb & mint slider with garlic yoghurt sauce and rocket
- > Caramelised onion sausage bites

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.

MEAT

- > Cumberland sausage bites
- > Pulled barbecue brisket sliders with pickles and American mustard
- > Chicken breast with wild garlic pesto cream cheese on a crostini
- > Traditional sausages glazed in honey & mustard
- > Mini Yorkshire puddings with slow cooked pulled pork & apple sauce
- > Curried chicken breast, poppadom, mango chutney
- > Dingley Dell pulled pork sliders with red cabbage slaw
- > Lamb & rosemary sausage bites
- > Mini Yorkshire puddings with rare beef & horseradish
- > Seared flat iron steak slider with caramelised onion and three mustard mayo
- > Caramelised onion beef sausages
- > Lamb & mint sausage bites
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple sauce slider
- > Mini toad in the hole with Cumberland sausages & caramelised onion chutney
- > Pork & leek sausage bites
- > Beef & Guinness sausage bites



> Flat iron steak & chimmi



> Yorkshire pudding & beef



> Mini lamb kofta kebabs



> Tempura battered prawns

FISH, VEGETARIAN & VEGAN

- > Prawn marie rose in a cucumber cup
- > Smoked salmon blinis with creme fresh & dill
- > Thai spring roll with sweet chilli dip (ve)
- > Grilled halloumi & chilli jam on a crostini
- > Guacamole with baby tomatoes on a crostini (ve)
- > Tomato bruschetta on ciabatta with crumbled feta (ve)
- > Tempura battered prawns with sweet chilli dip (£1pp extra)

PRICES

> 4 canapés per person £13.95 + vat per head

> 6 canapés per person £16.95 + vat per head

All of our canapés are handmade by our chefs and served by our staff on wooden boards to your guests to enjoy.

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.