



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

GREATEST HITS COLLECTION

- > Mini Yorkshire puddings with slow cooked pulled beef brisket & horseradish
- > Pigs in blankets brushed with Dijon mustard
- > Mini lamb kofta kebabs
- > Antipasto skewer with Parma ham, baby mozzarella & sundried tomato
- > Aberdeen Angus sliders with caramelised onion chutney & mature cheddar cheese
- > Cider braised pork belly bites
- > Smoked salmon blinis with creme fresh
- > Tomato bruschetta on ciabatta with crumbled feta
- > Caramelised onion sausage bites
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple sauce slider

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

MEAT

- > Mini toad in the hole with Cumberland sausages & caramelised onion chutney
- > Rare beef on a crostini with onion chutney
- > Cumberland sausage bites
- > Pork & leek sausage bites
- > Smoked brisket sliders with pickles and American mustard
- > Mini Yorkshire puddings with slow cooked lamb & mint sauce
- > Chicken breast with wild garlic pesto cream cheese on a crostini
- > Welsh dragon sausage bites
- > Mustard sausage bites
- > Chilli sausage bites
- > Traditional sausages glazed in honey & mustard
- > Barbecue chicken "lollipop" drumsticks
- > Antipasto crostini with cured meats & sun dried tomatoes
- > Mini Yorkshire puddings with slow cooked pulled pork & apple sauce



- > Dingley Dell pulled pork sliders with red cabbage slaw
- > Chicken liver parfait and red onion marmalade with crostini
- > Lamb & rosemary sausage bites
- > Mini Yorkshire puddings with rare beef & horseradish
- > Grilled chorizo on a crostini with tomato & chilli chutney
- > Parma ham, sundried tomato & olive skewers
- > Curried chicken breast, poppadom, mango chutney
- > Seared flat iron steak slider with caramelised onion
- > Seared bavette steak on a crostini with chimichurri sauce

FISH, VEGETARIAN & VEGAN

- > Prawn marie rose in a cucumber cup
- > Mini Caesar salad crostini with chicken and topped with shaved parmesan
- > Thai spring roll with sweet chilli dip
- > Sun dried tomato, olive & feta skewer
- > Grilled halloumi & chilli jam on a crostini
- > Guacamole with baby tomatoes on a crostini
- > Halloumi & chilli jam sliders in a brioche bun
- > Pickled beetroot, goats cheese crostini

PRICES

- > 4 canapés per person £8.95 + vat per head
- > 6 canapés per person £11.95 + 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.