



FULLER'S

MENUS

FOR WEDDINGS & FUNCTIONS

2024



FULLER'S CANAPÉS

Meat based

Ham hock croquettes, pineapple ketchup
Hampshire black pudding, scotch quail's egg
Chorizo scotch egg
Chicken liver parfait, crostini
Mini Yorkshire puddings, rare roast beef, horseradish
Grilled chicken satay

Fish based

London Porter smoked salmon blinis,
chive crème fraiche
Tempura prawns, wasabi mayo
Smoked mackerel pâté on toast
Crayfish, Marie Rose, baby gem lettuce

Vegetarian based

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)

Plant-based

Spinach and tofu arancini (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Aubergine and chickpea balls (pb)
Sweetcorn fritters, roasted tomato salsa (pb)
Smashed avocado, charred tomato, crostini (pb)

Dairy/wheat free based

Sweetcorn fritters, roasted tomato salsa (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives, tomato (pb)
King prawns, lemon, coriander

Sweet

Sweet mini doughnut (v)
Profiteroles, chocolate sauce (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

PRICING

Please select a minimum 3 Canapés per person. We have a minimum order of people and a maximum amount you can order canapés for - please ask us before making your selection.

£3.50 per canape, per person

Can't decide? Let our chef do it for you! Ask us about the chef's choice selection

If you have an allergy, please use the QR code to check for allergens. Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

