



v = suitable for vegetarians | vg = suitable for vegans | vgo = a vegan version can be prepared

Some of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients and many of our dishes can be adapted to be gluten free. However, as a busy kitchen we are unable to guarantee that any dishes are allergen trace free. Please always ask your guests to confirm any allergies and pass this info along to us when you select your menu.

c a n a p e m e n u

We can recommend a quantity and timings depending on your number of guests and budget. Please ask us for details and a quote.

Bruschetta with chorizo and slow roasted tomato, basil pesto

Asian BBQ & sesame glazed pork belly bites

Homemade cocktail sausage rolls

Cocktail honey & mustard glazed sausage, pickled red onion

Mini chicken taco, lime yoghurt, pico de gallo

Smoked mackerel pate on toast, pickles, dill

Smoked salmon & chive creme fraiche blini

Mini prawn Marie Rose, baby gem cups

Cornish fish goujons, tartare sauce, lemon

Marinated grilled courgettes with feta and mojo verde on toast (v, vgo)

Bruschetta with slow roasted tomato, mozzarella and basil pesto (v, vgo)

Crispy fried tofu, soy & maple glaze, pickled cucumber (vg)

Aubergine caponata & mozzarella bruschetta (v, vgo)

Baker Tom Focaccia with balsamic & extra virgin olive oil (vg)

Onion pakora, curry mayo, coriander (vg)

Cauliflower wings, hot sauce (vg)

Version 2025. Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers. Should pricing need to change for menu options already selected we will offer alternative options where possible.

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