



JUNIPER
& CO.

BOWLS & CANAPÉS

SAMPLE MENU

2024

YOUR EVENT

Canapés and bowl food are an incredibly popular way to go if you're planning an event, want to serve food, but don't want to host, or aren't able to facilitate, a sit down meal. Not only do our menus change with the seasons and are entirely tailored to you. We hope here you'll find a few morsels of inspiration.



SAMPLE MENUS

CANAPÉS

VEGETARIAN

Soft Boiled Quails Egg, Wild Mushroom, Truffle, Sourdough V
Cacio e Pepe Arancini, Rocket V
Charcoal Crisp, Whipped Feta, Balsamic Sable Grape V

VEGAN

Burella, Confit Tomato, Purple Basil Ve; GF
Tempura Cauliflower, Ponzu, Nori Ve; GF
Charred Leek, Romesco, Smoked Almond VE

FISH

Sea Bream Crudo, Green Nam Jim GF
Brixham Crab, Fennel, Squid Ink & Tapioca GF
Sesame Prawn Crumpet, Sticky Sweet Chilli

MEAT

Duck Rillettes, Fig, Cornichons & Pickled Mustard Seeds
Gunpowder & Poppadom Duck Croquette, Coriander Chutney
'Nduja Crostini, Goat's Curd, Honey
Keralan Fried Chicken, Curry Leaf Aioli, Crispy Curry Leaf





SAMPLE MENUS

BOWL FOOD & BIGGER BITES

VEGETARIAN

Watermelon, Chicory & Pecorino, Olives, Crispy Lavash V
Panzanella, Mozzarella di Bufala, Popped Capers V
Coconut Daal, Jasmine Rice, Crunchy Poppadoms, Mini Onion Bhaji V

VEGAN

Tempeh Buddha Bowl, Puffed Vermicelli Noodle Ve
Slow Braised Mushroom Ragu, Parsley Root Mash, Truffle, Zero Waste Crisps Ve
Roasted Cauliflower, Lime Sambal, Coriander Chutney Ve; GF
Puffed Tofu with Kale, Spelt & Apple, Crispy Nuts & Seeds Ve

FISH & SEAFOOD

Poached Cod, Saffron Risotto, Dill Oil GF
Blue Corn Taco, Chipotle King Prawns, Avocado, Chilli Mango Salsa
Confit Salmon, Salmon Crackling, Sunblush Tomato, Tarator GF
Fish & Chips, Seaweed Salt, Tartar Sauce

MEAT

Slow Cooked Lamb, Tabbouleh, Preserved Lemon & Pumpkin Seed Salsa
Thai Waterfall Beef Salad (Neua Nam Tok)
Chicken Apricot Tagine, Jewelled Mograbiah, Preserved Lemon & Pistachio Relish
Peanut Gochujang Chicken Sliders, Charcoal Brioche

SAMPLE MENUS

SWEET ENDINGS

Bitter Chocolate Pots, Honey Creme Fraiche, Salted Peanut Praline

Lemon, Almond & Polenta Cake, Basil Syrup VE

Basque Cheesecake, PX Syrup, Almond Nougatine

Brown Sugar Pavlova, Cardamom Cream, Plums, Pistachio

Rice Pudding Donut

Custard Panna Cotta Pots, Rhubarb Jelly





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THANK YOU

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