

## **COLD SAVOURIES**

### **\*BEET CURED SALMON, LEMON GEL, DILL ON CROSTINI (DF)**

*This is sent fully prepared.  
No heating or building instructions needed*

### **THAI GREEN CURRY MANGO & CHICKEN IN SAVOURY CUP (N, DF)**

*This is sent fully prepared.  
No heating or building instructions needed*

### **\*SMOKED FOGO ISLAND COD & CORN BREAD BITES, PIPERADE**

*Corn Bread comes pre-sliced & smoked cod comes pre-mixed with  
Piperade. Place 10ml of Cod mixture between the cornbread slices.  
Serve at room temperature.*

### **\*PISTACHIO, WALNUT & CHAI CRUSTED CHÈVRE BALLS (GF, N)**

*Preheat oven to 325F, place flatbread on a baking tray. Bake  
uncovered for 5 - 10 min until hot to the touch.*

***\*Indicates savouries featured on our  
Instant Cocktail Menu***

## **WARM SAVOURIES**

### **\*PULLED DUCK POUTINE BITES (GF)**

*Preheat oven to 350F, remove lid from container and cook 5-10 minutes. Transfer to serving plate.*

### **\*LEEK & GRUYERE TART WITH THYME (V)**

*Preheat oven to 350F. Remove lid from container and bake uncovered for 10-15 minutes until crust is golden brown. Remove from oven and allow to rest for 5 minutes. Remove tart from tin cup and transfer to serving platter.*

### **\*MAC & CHEESE CROQUETTES (V)**

*Preheat oven to 350F. Transfer croquettes onto a baking tray lined with parchment. Place in oven for 10-15 minutes, until they are browned and start to re-crisp. Transfer to serving plate & serve with Spicy Ketchup on the side.*

### **APRICOT KOFTAS, ORANGE TAHINI VINAIGRETTE (VEGAN, GF)**

*Preheat oven to 350F. Transfer to a lined baking sheet. Bake uncovered for 5-10 minutes until hot to the touch. Transfer to serving plate with Tahini Vinaigrette*

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