

AUTUMN/WINTER 26/27
CANAPE COLLECTION

WE ARE FOODIES

WE BELIEVE IN DELIVERING A TRULY UNIQUE DINING EXPERIENCE.

Heritage Portfolio take great pride in curating extraordinary culinary experiences that captivate the senses & leave a lasting impression.

At the heart of our approach is a deep commitment to understand & exceed the expectations of our clients. We recognize that every event is unique, & we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, & dietary requirements. Our talented team of chefs & event organisers will collaborate with you to create a culinary journey that perfectly complements your event.

Augustin Pintilie

AUGUSTIN PINTILIE
Lead Event Chef





CANAPÉS

MEAT

Cold

Rare roasted venison, shortcrust pastry, blackberry jam

Lamb rump, salsa verde on rosemary shortbread

Confit duck & redcurrant tartlet

Hot

Mini chicken & vegetable pie

Slow cooked pork bon bon, apple sauce

Rare roast aged beef, fondant potato & Béarnaise

FISH

Cold

Crayfish cocktail with bloody Mary aioli

Orange & fennel cured Chalk Stream trout, crème fraîche, caviar & chestnut blini

Whipped smoked mackerel, rye crouton, pickled kohlrabi

Hot

Battered cod supreme, curried lemon mayonnaise

King prawn toast, siracha & black sesame seeds

Salmon & spinach en croûte



CANAPÉS

VEGETARIAN

Cold

Colston Blue mousse, tender stem broccoli, toasted linseeds

Spiced pumpkin & feta tartlet (vegan)

Sweet potato crostini, whipped feta, pear, walnut, thyme (vegan)

Hot

Wild mushroom & truffle arancini, truffle aioli

Parmesan gougères, truffled crème fraiche, chervil

Chickpea panisse, mushroom ketchup, Maitake mushroom (vegan)

SWEET

Lemon meringue tart

Dark chocolate & caramel slice

Wildberry & chocolate mousse

Passion fruit tart, honey roasted hazelnuts

Chocolate truffle lollipops

Assorted macarons



NEXT STEPS

WE HOPE THIS HAS GIVEN YOU A FLAVOUR OF WHAT WE CAN CREATE FOR YOUR EVENT.

Once you have had a chance to review this seasonal menu collection, we would welcome the opportunity to speak with you to discuss your event in more detail. We would love to invite you to meet with us to discuss any questions you may have.

Yours sincerely,

Heritage Portfolio

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heritageportfolio



HERITAGE PORTFOLIO

NEVER STANDING STILL