

# Local & Wild

restaurant • bar • events

## canape & cocktail food list june 22

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Here at Local & Wild we want your vision to come alive and are always happy to talk about your ideas becoming reality; making your event with us as special and effortless as we can.

Get in touch at [localnwild@stjames.gg](mailto:localnwild@stjames.gg) if you have any questions or there's something you want that you don't see here.

We take dietary requirements seriously. Please let us know at your earliest convenience if you have any dietary preferences or needs. Most of our canapes can be made to suit you and your guest's needs.

Our canapes start at £2 for take away or £2.50 when using our beautiful venue and staff. There's a minimum order of 10 of each item. 20% discount on takeaway canapes.

### veggie 2.50 each

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*Guernsey mushroom parfait with red onion jam*  
*Whipped goat cheese, pickled beets & walnut pesto*  
*Guernsey gauche with Guernsey mature cheddar*  
*Charred Peach with basil and mozzarella*  
*Whipped avocado, lemon and tomato*  
*Pickled carrot, crème fraiche and cashew nut*  
*Hummus with chipotle and red pepper*  
*Guernsey potato and egg salad in baby gem cup*  
*Falafel with parsley lemon emulsion*  
*Tomato, basil, mozzarella*  
*Vegetarian rice paper roll with satay sauce*  
*Deviled Guernsey eggs - smoked paprika*  
*Macaroni & cheese bites - Guernsey mature cheddar*  
*Guernsey potato & cheddar croquettes*  
*Samosa (vegetarian or meat)*  
*Spring rolls - sweet chilli sauce*  
*Halloumi fries - with roast garlic mayo*  
*Beetroot with creme fraiche and walnut*  
*Jamaican rice & pea arancini*

Please have a look at our BBQ, Christmas, corporate and event menus for further choices.

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## meat, 3 each

Guernsey beef bon bon with horseradish emulsion  
Chorizo & roast red pepper arancini  
Guernsey beef & pork meatballs, housemade tomato sauce  
Roast beef, dijon & pickle  
Satay skewers (Guernsey beef or chicken) \*contains nuts  
Steak bites  
Peppered Fillet of beef  
Fillet of beef, yorkshire pudding & jus  
Fillet of beef & blue cheese sauce  
Chicken, smoked bacon caesar bite  
Roast chorizo sweetcorn puree  
Salami, fig & olive  
Parma ham, mozzarella & fig  
Parma ham, poached pear & stilton  
Mini toad in the hole with blankets  
Pressed pork, black pudding & piccalilli  
Beef carpaccio truffle aioli  
Crispy pork belly  
Glazed beef short rib  
Bacon, lettuce, tomato & avocado bites  
Chicken liver parfait, brioche & red onion jam  
Braised ham hock, Guernsey mature cheddar and pea croquette - pea puree  
Duck Rillettes - orange gel  
Pork & prawn dumpling with soy, honey & ginger gel  
Dates stuffed with stilton & wrapped in smoked bacon (Devils on horseback)  
Jerk chicken crouton

## sliders, 3.5 each

beef, crispy chicken or beyond meat (vegan)  
Lamb kofta, tzatziki & toasted flatbread

## seafood, 3.2 each

Guernsey crab, saffron emulsion & caviar  
Smoked salmon mousse - cherry tomato, dill.  
Prawn with pickled cucumber  
Prawn marie-rose  
Smoked salmon & creme fraiche  
Guernsey lobster, Lobster mayo, caviar  
Smoked haddock fish cake  
Beet cured salmon, lemon & dill  
Scallop, black pudding & celeriac puree  
Scallop, chorizo, sweetcorn  
Scallop, apple & cauliflower  
Guernsey lobster & crab arancini  
Guernsey lobster & mango salsa

## sweets, 2.5 each

Mini scones with Guernsey cream and strawberry jam  
Brioche bun with guernsey cream, dark chocolate, praline and banana\*  
Chocolate dipped strawberries  
Fruit skewers  
Brownie  
Mini lemon tarts  
Mini ice cream sandwiches  
Churros (caramel and/or chocolate)  
Macarons  
Pimms jelly and orange panna cotta  
Chocolate & hazelnut profiterole