



Canapé & Drinks Reception food

Cold set Tapas & nibbles selection
drop off delivery suitable for casual events , no service required

Garlic and herb prawn skewers[*gf*]

Serrano Ham, Manchego cheese & tomato jam Crostini

Spanish omelette with Chorizo

Giant Catalan Picante olives with spices and peppers

Piquillo peppers filled with Tuna or Garlic cream cheese [*gf*]

"Pintxos Matrimoni" -Anchovies on toasted bread, with green herbs and garlic

£15.00pp + vat

Oyster Bar or Canapé

Add something different to any occasion with fresh Native Oysters
accompanied with a selection of sauces & toppings
create a bar for guest to help themselves or circulate the room with oysters
Platters

Contact us for more information

Caviar station

Luxury Vostok Caviar

Served with Blinis, sour cream fresh herbs

Italian White Sturgeon 250g £205.00

Royal Oscietra 250g £321.00

Beluga 250g £343.00

all prices subject to VAT

Canapés

The Classic selection

A selection of familiar favourites ideal for any type of event

Tomato olive & shallot Bruschetta [vg]

Baby Yorkshire pudding with rare roast beef creamed horseradish & roquette leaves

Home-made sausage rolls with Dijon mayonnaise

Coconut Chicken satay[gf]

Mini warm Sheppard's Pie in pastry cup

Smoked salmon pate, German pumpernickel with sustainable caviar & chives

Mini Baked potato, sour cream & chives [v]

Mini Baked potatoes with Olive Tapenade & chives[vg]

Onion marmalade tartlet with Shropshire blue cheese [v]

Canapés

£2.75 per canapé

Chef in attendance set £155.00 per chef

5 @£13.75/ 6 @16.50 / 8@£22

All prices subject to VAT @ 20%

A choice selection of canapés to suit all occasions

Spoons

Marinated fjord Sea trout ceviche with sweet pickled ginger wasabi mayonnaise [gf]

Tofu , Sautéed broccoli edamame beans with sesame and ponzu dressing [vg]

Wild red Argentinian prawn, Pineapple and sweet chilli salsa [gf]

Cajun spiced queeny scallop, sweet potato, spring onions & brown butter[gf]

Slow cooked pork belly in Korean honey bbq

Pastry

Wild mushroom with Tarragon & crème fraiche [v]
Slow cooked pulled pork with sticky smokey bbq , hot and sour pickled
cucumber
Crispy pancetta with poached quail eggs and hollandaise sauce
Aromatic Roast Duck, Soy chilli with Thai basil , crispy tartlet
Smoked pancetta, ham & creamy Brie tartlet
Classic Pissaladiere puff pastry tartlet

Arancini

Wild mushroom with grana padano
Creamy Dolcelatte & prosciutto
Roast butternut squash and sage leaf, parmesan cheese
Tomato & grilled pepper [v]
Sun blush tomato Mozzarella & basil

Meaty / Skewers

Rosemary and garlic mini lamb kebabs [gf]
Crispy Thai chicken Bon-Bon with smoked chilli ailo
Lemon and herb chicken Bon-Bon with salsa Verde[gf]
Mini Quail eggs scotch eggs with HP sauce
Spicy lamb Kofta with Minty yoghurt
Mini Burger bites with tomato and jalapeno jam , brioche topper
Spicy shredded Beef Tostadas[gf]
Confit Duck spring rolls, sweet hosin & chives

Fish & Shellfish

Crispy Panko prawn Kimchi mayo
Sautéed King Prawn lime and ginger & Thai herbs [gf]
Seared scallop , pea puree & chorizo [gf]
Beetroot Blinis, smoked salmon pate sustainable caviar
Sesame encrusted sea-tout skewer wasabi mayonnaise [gf]

Rustic bruschetta & crostini

all served cold

Prosciutto with crushed butter bean ciabatta crostini
Whipped Goats cheese with grilled peach [v]
Crushed minted pea feta cheese on toasted ciabatta [v]
Crushed sweet potato , fig with crumbled feta & pomegranate [v]
Hummus, piquillo pepper chargrilled sourdough [vg]

Veggie/vegan

Polenta chip with Aubergine puree , sweet roasted cherry vine tomatoes and olive crumbs [gf/vg]
Pani Puri filled with potato, lentil, chick pea with mint and tamarind pearls [vg]
Tenderstem pakora with lime pickle [vg/gf]
Piquillo pepper filled with vegan feta and herb cream cheese [v/gf]
Roasted Aubergine with sweet red pepper drops in crispy Taco shell [vg]
Turkish red lentil kofte, garlic sauce [vg]
Cheese and chilli Empanada [v]
Grilled courgette , roast pepper, crushed white beans with Moroccan spices [vg/[gf]
Sweet pea guacamole Tostadas (vg)[gf]
Sweet potato curried Korokke with aioli (v)

Dessert Canapés

Classic lemon tart, raspberry crisps

Forest berry Pate de fruits [gf]

Macarons various flavours [nuts]

Vanilla Madeleines

Orange blossom Madeleines

Dark chocolate tartlet

White chocolate mousse with raspberries dark chocolate shell [gf]

Dark chocolate Brownie bites [gf]

Cherry Bakewell tartlet

Apple and cinnamon parcel

Sweet canapés individual £2.90 each

Chefs Mixed selection [3] for £3.60 pp