



Canapé Menu

The Classic selection
A selection of familiar favourites ideal for any type of event

- Tomato olive & shallot Bruschetta [vg]
- Mini Yorkshire pudding with rare roast beef creamed horseradish & roquette leaves
- Fish & Chips with tartare sauce
- Home-made sausage rolls with Dijon mayonnaise
- Mini warm Sheppard's Pie in pastry cup
- Smoked salmon pate blinis with caviar & chives
- Crushed pea feta and mint crostini
- Mini Baked potato, sour cream & chives [v]
- Mini Baked potatoes with Olive Tapenade & chives[vg]
- Onion marmalade tartlet with Shropshire blue cheese [V]
- Filled piquant pepper with herb & garlic cream cheese [v]

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Continue

Canapés

A choice selection of canapés to suit all occasions

Spoons

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

Loin of lamb tartare capers, cornichons and parsley [gf]

Wild red Argentinian prawn maryrose with bloody mary pearls celery leaf [gf]
Seared scallop, sweet potato, pork floss [gf]

Pastry Cups

Tartlet of garlic wild mushrooms crème fraiche & garden herbs [v]

Slow cooked pulled pork with sticky smokey bbq glaze

Crispy pancetta with poached quail eggs and hollandaise sauce

Filo cup with smoked & poached salmon with pickled cucumber

Szechuan confit duck, croustades sweet Hosin, spring onion and cucumber

Arancini

Wild mushroom truffle and grana padano

Roast butternut squash and sage leaf, parmesan cheese

Sun blush tomato Mozzarella basil leaf [v]

Soup Shots

Bloody-mary gazpacho king prawn shichimi pepper [gf]

“Ajo Blanco” white gazpacho with grapes [gf]

Pea and slow cooked ham hock [gf]

Skewers

Seared sirloin" Carpaccio style" with a hint of truffle and sea salt [gf]
Crispy Thai chicken bonbon with smoked chilli ailo
Tempura Monkfish mango and cumin ailo onion seeds & micro coriander
Chili and lime king prawn skewer[gf]
lemongrass and cumin Chicken satay skewer with Sriracha mayonnaise[gf]

Meaty

Mini Quail eggs scotch eggs with HP sauce
Spicy lamb slider goats cheese and beetroot ketchup
Grilled beef flank steak bruschetta with chimichurri
Duck liver parfait cones with kirsch cherries
Spicy shredded Beef Tostadas[gf]
Indian spiced Chicken mango and mint raita
Garlic & herb chicken and chorizo skewer[gf]
Confit Duck spring rolls, sweet hosin & chives
Farmhouse cheddar scone with bacon jam
Pork & beef meatball in rich roast tomato sauce fennel seeds & micro basil
Smoked bacon and shallot Flammkuchen

Fish & Shellfish

Crispy Panko prawn , sweet potato fries sweet chilli mayonnaise
Sautéed King Prawn lime and ginger & Thai herbs [gf]
Seared scallop , pea puree & chorizo [gf]
Smoked salmon, on rye with cream cheese and chive
Beetroot Blinis, smoked salmon pate sustainable caviar
Sesame encrusted sea-tout skewer wasabi mayonnaise[gf]
Crispy panko crumb coconut prawn with soy pearl and pickled ginger

Rustic bruschetta & crostini

all served cold

- Prosciutto with crushed butter bean ciabatta crostini
- Vine tomato, mozzarella and basil pesto on grilled ciabatta [v]
- Crushed minted pea feta cheese on toasted ciabatta [v]
- Tomato jam , Manchego cheese toasted ciabatta [v]
- Hummus, piquillo pepper chargrilled sourdough[vg]

more

Veggie/vegan

- Chestnut mushroom and caramelised leek puff pies [vg]
- Pani Puri filled with potato, lentil, chick pea with mint and tamarind pearls
 - Tenderstem pakora with lime pickle[vg][gf]
 - Onion bhaji plant based mint yoghurt [vg]
- Piquillo pepper filled with vegan feta and herb cream cheese [v][gf]
- Gorgonzola and pear filed chicory leaf[v][gf]
- Pea Blinis, wild mushroom & tarragon pate, crispy oyster mushroom, porcini dust
- Grilled courgette , roast pepper, crushed white beans with Moroccan spices [vg][gf]
- Polenta chip, whipped Dolcelatte, oven roast tomato [v][gf]
- Farmhouse Cheese scone with Tomato Jam baby rocket leaves [v]
 - Sweet pea guacamole Tostadas (vg)[gf]
 - Sweet potato curried Korokke with aioli (v)
(Japanese style crispy potato cake)

Canapé £2.65 each

Event Chefs for service and presentation on site £150

Dessert Canapés

Classic lemon tart, raspberry crisps

Forest berry Pate de fruits [gf]

Macarons various flavours [nuts]

Vanilla Madeleines

Orange blossom Madeleines

Dark chocolate and cranberry tartlet

White chocolate mousse with raspberries chocolate shell [gf]

Hazel nut chocolate cream filled Choux bun, with chocolate glaze [nuts]

Meringue shells with Chantilly cream, frozen raspberry [gf]

Dark chocolate Brownie bites [gf]

Cherry Bakewell tartlet

Apple and cinnamon parcel

Sweet canapés individual £2.80 each

Mixed 3 for £3.50 pp