

Canape Menu

This menu goes great with drinks, as a light meal, or as an impressive 'amuse- bouche' before the main meal.

Our stunning canapé menu, beautifully presented on slate platters is sure to amaze your guests. These delicious, bite sized beauties can be either served to you by our team of brilliant waiting staff, or we can simply set up a buffet table to present the food from, along with side plates and let your guests enjoy them at their leisure!



We Recommend

2-3 options to go with welcome drinks before a full meal

4-6 options to constitute a starter before a one course meal

8-10 options for a sophisticated cocktail party with drinks over the course of an evening

Cost

Choose 3 Options £4.75 Per Guest

Choose 6 Options £8.50 Per Guest

Choose 8 Options £10.50 Per Guest

Choose 10 Options £12.50 Per Guest

Plus vat @ 20% Prices based on minimum 20 guests

gf - Gluten Free



Meat

Chargrilled sirloin steak croutes w/sundried tomatoes wild rocket and fresh pesto

Ham hock terrine with capers and pickled cauliflower (gf)

Tequila glazed chicken, chorizo and mango on a crisp pastry spoon

Chicken and lemongrass satay skewers with peanut and sesame dipping sauce

Duck, ginger, and hoisin spring rolls with sweet chilli dip

Marinated goats cheese and parma ham skewers

Seared beef fillet, pickled ginger, chilli and mint (gf)

Slow braised pork belly, black pudding crisp, honey, apple sauce (gf)

Pea and pancetta soup shot with white truffle drizzle (gf)



Fish and Seafood

Smoked mackerel and dill blinis w/horseradish sour cream

Crayfish, Mango and sweet chilli in Filo Pastry

Tandoori prawns on a mini poppadum with raita and coriander

Thai fishcakes w/ cucumber and soy dipping sauce

Teriyaki tuna w/chilli, lime and sesame seeds (gf)

Roasted artichoke, gorgonzola, and tarragon foccaccines

Honey roast Mediterranean vegetable and sundried tomato in filo pastry

Tortilla wedges with beetroot, avocado and aubergine relishes and microherbs

Guacamole, red onion and thyme on roast sweet potato croutes

Gaspacho shot with celery and lime (gf)

Curried vegetable samosas with chilli dipping sauce

Raw vegetable sushi rolls with houmous and pea shoots and lime (gf)



Vegeterian

Beetroot rosti w/goats cheese and toasted hazelnuts Sweet chilli glazed halloumi skewers with nigella seeds (gf) Ratatouille, buffalo mozzarella and basil croutes Pesto marinated feta, cherry tomato and basil skewers (gf) Chicory cups with blue cheese mousse, apple and walnut (gf) Quails eggs and fresh hollandaise w/dill on a crisp pastry spoon Wild mushrooms on a parmesan and thyme shortbread

Christmas Canapes

Roast turkey in filo pastry w/fresh cranberries Honey glazed ham skewers w/apricot coulis (gf) Stilton and pickled walnut foccaccines Pork and onion stuffing balls wrapped in parma ham and sage leaves



Something Sweet

Dark chocolate tart with clotted cream and orange

Blueberry vodka jelly shots

Vanilla fudge with cinnamon cream and candied pecans

Chocolate coated peanut butter candy balls

Mini lemon and raspberry cheesecake bites

Lemon sherbet marshmallows