ren's KITCHEN

CANAPE MENU
2026/2027

CANAPES

Our beautifully presented canapés are served by our attentive staff, offering guests elegant, bite-sized flavours to enjoy while they mingle. These go great with drinks, as a light meal, or as an impressive 'amuse bouche' before the main meal.

CANAPE MENU

MEAT

- Chargrilled sirloin steak croutes w/sun-dried tomatoes, rocket and pesto
- Tequila glazed chicken, chorizo and mango on a crisp pastry spoon
- Sticky Chinese barbecue pork bao buns, pickled red onion, toasted peanuts
- Grilled chorizo and Manchego pastry puffs
- Mozzarella, Parma ham, honey and basil crostini
- Thai chicken satay skewers with a peanut, lemongrass and coconut glaze
- Smoked cheddar scones with smoked bacon butter
- Mini beef tacos with fresh tomato salsa
- Mini jacket potato, cream cheese, crispy pancetta & chive (gf)
- Mini Yorkshire puddings with rare roast beef & horseradish sauce
- Confit duck spring rolls, hoisin sauce
- Korean gochujang crispy chicken bites with sesame and spring onion
- Teriyaki chicken skewers with sesame seeds
- Chorizo oozy Croquettes with red onion marmalade

VEGETERIAN

- Beetroot rosti w/goats cheese and toasted hazelnuts
- Pesto marinated feta skewers, fresh basil, cherry tomato and olive
- Grilled peach, ricotta and honey crostini
- Pumpkin, sage and parmesan arancini balls
- Sweet chilli glazed halloumi nachos, siracha, sour cream and pomegranate
- Sussex blue cheese fig Crostini
- Caprese Skewers w/balsamic
- Chive cream cheese cucumber cups with crispy onion

FISH & SEAFOOD

- Beetroot and gin cured salmon on a dill blini, horseradish sour cream
- Louisiana style crayfish slider rolls, black pepper mayo
- Harissa marinated tiger prawn sugar snaps, smoked sea salt (gf)
- Crispy Thai fish cakes, lime, sesame soy dip (gf)
- Tandoori prawns on mini poppadoms, fresh raita
- Crab, avocado, and sunblushed tomato crostini
- Smoked salmon dill cucumber cups
- Lobster cheese mini croquettes with spiced tomato chutney
- Mini fish n Julienne Chip cones

VEGAN

- Vegan ‘duck’ spring rolls, ginger, and hoisin, with sweet chilli dip
- Guacamole, red onion and thyme on roast sweet potato croutes (gf)
- Curried vegetable samosas with chilli dipping sauce
- Pea, chilli and mint falafel a spiced mango chutney sauce (gf)
- Buffalo cauliflower wings with vegan ranch dip
- Maple roast pecan and vegan cream cheese crostini, balsamic drizzle
- Sticky Chinese jackfruit bao buns, pickled red onion, toasted peanuts
- Mushroom arancini balls with fresh truffle
- Fried polenta with olive tapenade

WE RECOMMEND...	2026	2027
4 options *Ideal number for welcome drinks before a three course meal*	***£9.95***	***£10.95***
6 Options *Ideal to constitute a starter before a two course meal*	***£13.95***	***£14.95***
8 Options *Ideal to accompany a one course meal or at a cocktail party*	***£14.95***	***£15.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%