

canapé menu

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.

The food can be served over the course of up to two hours so that your guests are not rushed.

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

we recommend...

4 options to go with welcome drinks before a three course meal

6 options to constitute a starter before a one/two course meal

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

	<u>2024</u>	<u>2025</u>
Choose 4 options:	7.95	8.95
Choose 6 options:	10.95	12.25
Choose 8 options:	12.95	13.95
Choose 10 options:	15.50	16.95

(Prices are per guest, excluding 20% VAT, based on 60 guests minimum)

meat

Chargrilled sirloin steak croutes w/sundried tomatoes wild rocket and fresh pesto
Tequila glazed chicken, chorizo and mango on a crisp pastry spoon
Sticky Chinese barbecue pork bao buns, pickled red onion, toasted peanuts
Thai chicken satay skewer, chunky peanut and coconut salsa (Gf)
Five spiced pork bon bons tossed in cumin sugar, bacon jam (GF)
Chicken Katsu, sticky sauce & herbs (GF)
Smoked cheddar scone, tangy hummus, rolled Parma ham
Mini jacket potato, cream cheese, crispy pancetta & chive (GF)
Mini Yorkshire puddings with rare roast beef & horseradish sauce
Confit duck wonton, soy, mirin & honey dip

fish and seafood

Beetroot cured salmon blinis, horseradish cream, dill and black pepper
Smoked cucumber cup, salmon mousse, fresh herbs (GF)
Spring onion pancakes, keta caviar, mango, lime & coriander salsa
Crispy Thai fish cakes, coriander romesco dip (GF)
Garlic & lemon tiger prawn sugar snaps, smoked sea salt (GF)
Olive oil cracker, smoked mackerel, avocado & beetroot puree
Pickled crab sipping spoons, shredded Bok choy, chilli & lime sour cream (GF)
Hoisin salmon spring rolls, tomato and mango chutney

vegetarian

Beetroot rosti w/goats cheese and toasted hazelnuts
Quails eggs and fresh hollandaise w/dill on a crisp pastry spoon
Parmesan shortbread, pickled cherry tomato, smashed avocado & goats' cheese
Tempura Egg, butter mayonnaise, curried crispy courgette
Charcoal goats cheese poppers, sweet chilli sauce (GF)
Crispy cajun cauliflower, cajon & smoked paprika mayonnaise (GF)
Mushroom & mixed herb arancini, saffron bechamel (GF)
Curried sweet potato rosti, nutmeg spinach & quail's egg (GF)
Tortilla chilli halloumi, sriracha & sour cream
Vegetable spring roll, plum sauce

vegan

Vegan 'duck' spring rolls, ginger, and hoisin, with sweet chilli dip
Gratinated balsamic king oyster mushroom, vegan pesto feta (GF)
Crispy marinated artichoke, roast cauliflower & saffron emulsion (GF)
Guacamole, red onion and thyme on roast sweet potato croutes (GF)
Sundried tomato fried polenta, olive tapenade, basil cream cheese (GF)
Buffalo Stem Broccoli, smoky hickory sauce (GF)
Curried tofu, braised squash and charred courgette (GF)
Curried vegetable samosas with chilli dipping sauce
Pea, chilli and mint falafel with green goddess dressing (GF)

christmas canapés

Roast turkey in filo pastry w/fresh cranberries
Stilton and pickled walnut focaccine (veg/gf)
Pork and onion stuffing balls wrapped in parma ham and sage leaves
Chestnut, sage and apple stuffing balls (vegan)

something sweet

Fruit meringue kisses with whipped Chantilly (GF)
Chocolate dipped Brownie bites, smashed honeycomb (GF) (VE)
Mini Citrus tarts, fresh raspberry
Whisky chocolate truffles with popping candy (GF)
White & dark chocolate dipped strawberries (GF)
• Mango and passion fruit cheesecake shots
• Lemon drizzle bites, pistachio, raspberry crumb

GF: Gluten Free

VE: Vegan