

## **Canape 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

**Choose 4 options; £7.50 per guest**

**Choose 6 options; £10.50 per guest**

**Choose 8 options; £12.50 per guest**

**Choose 10 options; £15.50 per guest**

**...based on minimum 80 guests**

### **Meat...**

- Chargrilled sirloin steak croutes w/sundried tomatoes wild rocket and fresh pesto
  - Ham hock and pistachio terrine with pickled cauliflower
  - Tequila glazed chicken, chorizo and mango on a crisp pastry spoon
- Chicken and lemongrass satay skewers with peanut and sesame dipping sauce (gf)
  - Duck, ginger, and hoisin spring rolls with sweet chilli dip
  - Seared beef fillet, pickled ginger, chilli and mint (gf)
    - Sticky Chinese barbecue pork bao buns
  - Pheasant croquettes with blackberry coulis

### **Fish and Seafood...**

- Smoked mackerel blinis w/horseradish sour cream, salmon caviar
- Scallop and avocado ceviche in a crispy tortilla cup w/tequila and lime
  - Tandoori prawns on a mini poppadum with raita and coriander
    - Thai fishcakes w/ cucumber and soy dipping sauce
  - Wasabi crusted tuna w/chilli, lime and sesame seeds (gf)
  - Gin cured salmon and beetroot on a seeded crispbread croute
    - Crispy crab balls, brown crab mayo

### **Vegetarian...**

- Roasted artichoke, gorgonzola, and tarragon foccaccines
  - Beetroot rosti w/goats cheese and toasted hazelnuts
- Sweet chilli glazed halloumi nachos with sriracha, sour cream, pomegranate (gf)
  - Ratatouille, buffalo mozzarella and basil croutes
- Pesto marinated feta, cherry tomato and basil skewers (gf)
- Quails eggs and fresh hollandaise w/dill on a crisp pastry spoon
  - Wild mushroom arancini balls with kale pesto
  - Trio of goats cheese truffles with balsamic glaze

### **Vegan...**

- Home made sushi rice crackers with kimchi, avocado, sriracha
- Crispbread tortillas with beetroot, pea and mint, and white bean relishes, edible flowers
  - Guacamole, red onion and thyme on roast sweet potato croutes
    - Bloody Mary Gaspacho shot with celery and lime (gf)
  - Panko crusted olives stuffed with vegan cream cheese, citrus oil
    - Curried vegetable samosas with chilli dipping sauce
  - Pea, chilli and mint falafel with green goddess dressing (gtf)

### **Christmas Canapes...**

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

### **Something Sweet...**

- Vanilla fudge with crystalised ginger and candied pecans
  - Home made Ferrero Rochers
  - Mini lemon and raspberry cheesecake bites
    - Lemon sherbet marshmallows (gf)
  - Vegan double chocolate brownie with walnuts (vegan)
- Summer fruit basket with non dairy vanilla cream (vegan)

**\*gf: gluten free**