

Canape Menu

Our Canapés are handmade by chefs, with passion, using premium fresh produce.

We can deliver as a drop-off or quote to staff your event.

Private Reception Package £15.00p/p

1x glass of prosecco per guest – on arrival
 Uniformed waiting staff
 Chef to finish on-site
 6x canapés selection, from our canapé menu
 Linen and napkins supplied

Corporate Reception Package £22.50p/p

2x glasses of wine per guest, selection of sauvignon blanc and montepulciano
 Water, ice and juice
 Uniformed waiting staff
 Chef to finish on-site
 6x canapés selection, from our canapé menu
 Linen and napkins supplied

Prices , p/p

6 x assorted canapés	£10.50
8 x assorted canapés	£12.00
10 x assorted canapés	£15.00
Waiting staff per hour	£15.00
Manager/chef per hour	£25.00

Prices subject to VAT

Vegetarian

Walnut, pear and stilton on chicory
 Goat's cheese and caramelised red onion filo parcel
 Marinated mozzarella, basil and tomato skewers
 Whipped goats cheese on mini beetroot and walnut tart (supplement .50p)
 Cheddar shortcakes topped with tomato hummus and micro basil
 Goats cheese, sweet potato and red onion frittata, red onion goats cheese puree
 Mini Caprese cups: cherry tomato, bocconcini in a basil mayo cup
 Olive and sunblush tomato on oregano bruschetta
 Mushroom pate on malted toast
 Mini apricot glazed fig and date filo tart

Meat

Slow cooked beef chilli in corn cups, mature cheddar and creme fraiche
 BBQ pulled pork and coriander in a filo basket
 'Posh Cocktail Sausage' mini Cumberland skewered sausage with a grain mustard payo glaze
 Rare roast topside on mini Yorkshire pudding with horseradish
 'Tea smoked' duck with orange and red onion chutney
 Mini chicken and wild mushroom puff pies
 Slow roast Moroccan style lamb tagine, served on spoons (supplement .50p)
 Slow roast pork belly with a BBQ glaze on skewers
 The Full English; bacon, egg beans (supplement .75p)
 Duck parfait , plum sauce in a mini cone
 Chicken and pancetta ballotine, with apricot puree

Fish

Smoked salmon and marscapone on blini
 Smoked salmon and chive omelette roll
 Salmon mousse on buttered spinach on croute
 Tian of prawn aioli on cucumber
 Sweet chilli and coriander prawns in a filo basket
 Smoked salmon and avocado puree on blini
 Smoked mackerel pate, dill horseradish on crostini
 Skewered coconut breaded tiger prawns, with sweet chilli dipping sauce, served hot
 Mini crayfish cocktail, Mary-Rose and avocado puree (served in shot glasses) (supplement .50p)
 Crab and avocado puree in puff pastry case

Dessert

Mini blueberry sponge
 Mini lemon and almond drizzle
 Strawberry fool (served in shot glasses) (supplement .50p)
 Mini carrot cake with coconut icing mascarpone icing
 Rich chocolate mousse, served in shot glasses (supplement .50p)
 Mini brownies with coffee buttercream
 Mini Eton mess, vanilla Chantilly, mixed berries and meringue (supplement .50p)
 Selection of: pistachio, chocolate and almond macarons