



CANAPÉS

Being the constant developers we are, we're happy to create bespoke canapés to match any event

MEAT

RARE ROAST BEEF FILLET
In a miniature Yorkshire pudding
With horseradish cream

WARM AROMATIC CRISPY DUCK SPRING ROLLS
Filo pastry crackers of Chinese spiced duck

WARM FILLET OF BEEF
Skewered with button mushrooms
And glazed with honey, soy sauce and sesame seeds

PARMA HAM
On a sundried tomato crostini
With buffalo mozzarella and cracked black pepper

CHICKEN LIVER PARFAIT
On Melba toast
With a homemade red onion chutney

SMOKED DUCK
With spring onion and plum sauce
In Chinese pancakes

CHICKEN IN A CREAM SAUCE
With wild mushrooms
In a filo pastry cup

CHINESE BBQ PORK WONTON

FRUITY CHICKEN TIKKA
In a turmeric pastry cup
Topped with toasted almonds

FISH

SMOKED SALMON ROULADE
Filled with cream cheese and chives

WARM JAPANESE-STYLE KING PRAWNS
Butterflied and bread crumbed

LEMON MARINATED TIGER KING PRAWNS
With crème fraîche
In a pastry cup

TERIYAKI MARINATED SALMON
With chilli mayonnaise
And toasted sesame seeds
Served in a pastry cup

THOUSAND ISLAND CRAB
With cherry tomatoes and coriander
In choux buns

SMOKED SALMON
cream cheese, capers on rosemary crouté

PAN FRIED SCALLOPS
Wrapped in smoked bacon



VEGETARIAN

WILD MUSHROOMS
With tarragon cream
In a filo tart

STILTON & SHALLOT TART
Caramelised shallots and stilton
Baked in a pastry cup

GOATS CHEESE
On Gouda puff pastry biscuit
With a tomato confit

EGG MAYONNAISE
With wild rocket
In a pesto cup

DOLCELATTA
With homemade red onion chutney and baby plum tomato
On a black olive crouton

RATATOUILLE
With Greek feta cheese
In a pastry cup

ROQUEFORT MILLE FEUILLE
With toasted walnuts

WARM PARMESAN RISOTTO FRITTERS
Crispy bread crumbed balls of risotto
Filled with creamy parmesan sauce

SWEET

RASPBERRY CUSTARD TARTLET

TRIPLE CHOCOLATE & HAZELNUT BROWNIE

LEMON MERINGUE TARTLET

DARK CHOCOLATE CUP
Orange mousse and candied orange peel

CAPPUCCINO MACARON
Coffee butter cream with rich Belgian chocolate

FRESH FRUIT TARTLET
Crème patissiere topped with seasonal berries

STRAWBERRY MERINGUE

PISTACHIO & LIME CHEESECAKE MACARON

CHOCOLATE & RASPBERRY TARTLET

***ALL OUR CANAPÉS ARE HANDMADE FROM LOCALLY-SOURCED
PRODUCE SO PLEASE GIVE US 48 HOURS NOTICE***

PRICE ON APPLICATION