



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 a filo pastry cup

CHICKEN IN A CREAM SAUCE *
With wild mushrooms
In puff pastry

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

MISO BUTTER TIGER PRAWNS *
Japanese mayo, crispy seaweed

TERIYAKI MARINATED SALMON *
chilli mayonnaise
And toasted sesame seeds

THOUSAND ISLAND CRAB *
With cherry tomatoes and coriander
In choux buns

SMOKED SALMON *
cream cheese, capers on rosemary croute

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 cocolate

FRESH FRUIT TARTLET
Crème patissiere topped with seasonal berries

STRAWBERRY MERINGUE

CHOCOLATE & RASPBERRY TARTLET

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

PRICE ON APPLICATION - COLD CANAPE PRICE FROM £1.95 EACH ITEM + VAT

*** INDICATES CANAPES SERVED COLD**

HOT CANAPES ATTRACT A SUPPLEMENT AS COOKED ON SITE BY A CHEF

ORDERS: MINIMUM OF 200 CANAPES & NO LESS THAN 50 OF EACH OPTION

WAITED SERVICE EXTRA