



Our delicate and tasty canapés are perfect for a whole host of different events.

Canapé Menu 1 - £1.50 Each

Meat

Served Hot

Herby Cumberland cocktail sausages with creamy mash

Chicken satay with spicy peanut dip

Thai chicken skewers with black pepper & coriander

Served Cold

Duck pancakes with cucumber, spring onion & hoi sin sauce

Yorkshire puddings with rare roast Scottish beef & horseradish sauce

Fish

Served Hot

Mini new potatoes topped with sour cream and smoked salmon

Smoked salmon, cheddar & leek tartlets

Roasted salmon with a leek hollandaise in a crisp pastry shell topped with capers

Served Cold

Tuna tartare with a mango coriander salsa served on an oriental spoon

Cajun salmon and citrus mayonnaise on a crispy croute

Blini topped with smoked salmon mousse and capers

Vegetarian

Served Hot

Miniature croque-monsieur

Puff pastry gallettes with goat's cheese cherry tomato and red sweet pepper

Mushrooms stuffed with leek and cheddar

Espresso cups of soup, leek and potato, tomato and basil, sweet potato and chilli

Mini focaccia with spinach and Gruyère

Filo pastry parcels filled with spinach, feta and dill

Served Cold

Tomato, garlic and basil bread sticks with a cream cheese and pesto dip

Caramelized onion tartlets with Gruyère cheese
Vegetarian nori maki rolls

Canapé Menu 2 - £2.20 Each

Meat

Served Hot

Seared fillet of beef marinated in a ginger, sesame and soy dressing
Ginger hoisin chicken skewers with a green mango and chilli mayonnaise
Mini moussaka in a crisp pastry case filled with char grilled aubergine, succulent minced lamb and a creamy topping
Chicken quesadillas topped with sour cream and spiced avocado puree
Cottage pie minced British beef, carrots and onions topped with a creamy mash and Montgomery cheddar

Served Cold

Young pecorino wrapped in parma and rocket, drizzled with truffle oil
Thai beef rice paper rolls with soy, mirin and ginger dipping sauce
Minted lamb skewers with a yoghurt and cucumber dip
Tandoori chicken skewers with coriander and mango chutney
Ciabatta rustica croute topped with Parma ham rocket and parmesan
Corn fed chicken salad with miniature salad leaves and sun blushed tomatoes with a green mayonnaise in a cucumber cup

Fish

Served Hot

Traditional fish pie with cod, salmon tiny prawns topped with creamy mash and Montgomery cheddar
Wonton prawns with Nin ben soy dip

Served Cold

Seared tuna on crisp oriental biscuits with wasabi mayonnaise and daikon salad
Tuna/salmon maki rolls
Salmon sashimi logs layered with wasabi, soy and pickled ginger
Mini bagels topped with smoked salmon, cream cheese & chives

Vegetarian

Served Hot

Butternut squash risotto with white truffle oil
Pea and mint ravioli with parmesan foam
Stilton Beignets with a warm pear and mustard relish
Pumpkin and gorgonzola tartlet with toasted pine nuts
Char-grilled artichoke and parmesan filo rolls with a lemon aioli
Handmade vegetable spring rolls with a sweet chilli dip

Served Cold

Rosemary parmesan shortbread with goat's cheese, slow roasted cherry tomatoes & olives
Crisp pastry case filled with char grilled Mediterranean vegetables and citrus ricotta
Duxelle of mushroom in a crisp pastry case topped with hollandaise and a quails' egg

Canapé Menu 3 - £2.85 per canapé

Meat

Served Hot

Marinated sirloin steak sandwich in a mini toasted ciabattini roll
Fois gras and chicken liver parfait on a toasted brioche with fig jam
Mini burgers with all the trimmings in a brioche burger bun

Served Cold

Carpaccio of beef or Palma ham on a croute of ciabatta rustica with rocket leaf, truffle oil and shaved parmesan
Fois gras parfait on a toasted brioche with a chilli jam and
Rare fillet of beef on a crisp crostini with salsa verde

Fish

Served Hot

Scallops wrapped in parma ham with a hollandaise dip
Pan fried scallops with truffled cauliflower and crisp pancetta
Tuna burgers with a butter bean relish, chilli and herb salad
Spiced lime, chilli and coriander prawn skewers
Goujons of fresh battered cod and chips
Thai fish cakes with a sweet dipping sauce

Served Cold

Filo tartlet of Scottish lobster salad with cress Swiss chard and tarragon mayonnaise
Prawn cocktail shot glasses with, skewered king prawns, mixed leaves daikon salad, shiso cress and a drizzle of yuzu dressing
Ceviche of diver scallops served on oriental spoons

Vegetarian

Served Hot

Mini tart tatin filled with goats cheese and slow roast tomatoes
Piquillo pepper and caper tart tatin with parsley pesto and manchego
Truffled brie soufflé on toasted brioche
Open ravioli with pear, chilli and dolcelatte
Thyme roasted potatoes with chive hollandaise in a crisp tart case
Selection of tortilla with potato and red pepper melting goat's cheese and spinach

Served Cold

Skewers of Bocconcini mozzarella balls with basil and sun dried tomato
Parmesan crisps with goat's cheese, basil and sun dried tomato
Roasted asparagus with a lemon grass, ginger and tea vinaigrette
Char grilled red pepper with chive ricotta and olive vinaigrette served in a crisp croustarde

Sweet Canapé Menu

£1.50 Each

Served Warm

Sticky toffee pudding served on a spoon with butterscotch sauce and a quenelle of clotted cream
Mini doughnuts with raspberry jam

Served Cold

Fruit fool collection rhubarb, gooseberry and black currant
Chocolate dipped strawberries
Granita collection watermelon, passion fruit or strawberry and lime
Mini cup cakes or whoopie pies choose 3 flavours from our book from a rose and pistachio cup cake to brownie to a peanut whoopie pie
Mini cookie collection choc chip, vanilla and butter/sultana cookies

£2.20 Each

Served Warm

Melting chocolate brownie with vanilla ice cream

Served Cold

Pecan and bourbon pie with espresso semi fredo
Mini banoffee pie
Traditional trifle with raspberry sherry sponge topped, banana custard, cream and flaked almonds served in a chocolate cup
Mini lemon meringue pie
Tiramisu in a chocolate cup