



Canapé Menu

Canapés are priced at £1.75 each
Choose 6 canapés per person for £10.50 per head
Choose 8 canapés per person for £14.00 per head

MEAT

Mini Yorkshire puddings with seared beef, horseradish cream & chives
Sausage bites with a honey mustard dip (GF)
Blue cheese, figs & honey mini tarts with crispy pancetta
Spiced lamb kofte skewers with a minty yoghurt dip & pomegranate (GF)
Chicken satay skewers, peanut dip (GF)
Mango & lime chicken tikka skewers, minty yoghurt dip (GF)
Jerk chicken and pepper skewers, lime sour cream dip (GF)

FISH

Smoked salmon tart with soft cheese, lemon & dill
Smoked salmon blinis with horseradish creme fraiche & caviar
Harissa king prawn & chorizo skewers, garlic & parsley mayo dip (GF)
Mexican king prawn and avo toasts

VEGETARIAN/VEGAN

Quails eggs with cracked black pepper & celery salt (GF)(V)
Dukah seared halloumi & watermelon skewer, harissa drizzle (V) (GF)
Panzanella style ciabatta toasts, tomato, capers, basil (VG)
Whipped goats cheese toast, roasted tomatoes with basil (V)
Spiced paneer, pickled cucumber, mango drizzle (V) (GF)
Sweet potato & caramelised onion puff pastry rolls (VG)

Any crostini/bruschetta or tartlet can be made gluten free

SWEET CANAPES

Mini lemon & marscarpone tartlets
Mini chocolate tarts
Mini lime and coconut tarts
Mini pavlovas (GF)
Mini chocolate brownies
Fresh fruit stick with a raspberry coulis dip (GF) (VG)
Selection of mini vegan cakes or baklava (VG)
Mini victoria sponge
Macaroon selection

Minimum order 20 covers

KEY:

GF = Gluten free
V = Vegetarian
VG = Vegan

Extras: wine, fizz, soft drinks & glass hire service, waitress service.

Staffing charged out at £16 per hour per member of staff (minimum of 3 hours required)

All prices are exclusive of VAT which will be charged at the existing rate.

Selection may change due to market value & availability

T&C's

Same day cancellation – 100% charge. Day before cancellation – 50% charge