



Canapé Menu 2026

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

Sausage bites with a honey mustard dip (GF)
Blue cheese, figs & honey mini tarts with crispy pancetta
Hot honey Halloumi & chorizo skewers (GF)
Mango & lime chicken tikka skewers, minty yoghurt dip (GF)
Jerk chicken and pepper skewers, lime sour cream dip (GF)
Smoked bacon & cream cheese stuffed jalapenos (GF)

FISH

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

VEGETARIAN/VEGAN

Quails eggs with cracked black pepper & celery salt (GF)(V)
Whipped goats cheese toast, roasted tomatoes, basil (V)
Hot honey harissa halloumi & roasted pepper skewer (V)(GF)
Burrata & butternut squash brushcetta (V)
Whipped Gorgonzola & walnut mini tart (V) (NUTS)
Golden paneer with coriander chutney (V)(GF)
Homemade mini vegan sausage & fig chutney rolls (VG)
Brushcetta with butternut squash, sage & vegan feta (VG)

CONTINUE OVERLEAF FOR SWEET CANAPES.....

Any crostini/bruschetta or tartlet can be made gluten free

KEY:

GF = Gluten free
V = Vegetarian
VG = Vegan

SWEET CANAPES

Mini lemon & marscarpone tartlets
Mini chocolate tarts
Mini banoffee 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

Extras: wine, fizz, soft drinks & glass hire service, waitress service
Staffing charged out at £17.00 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