

Canapé Menu

Canapés are priced at £1.70 each
Choose 6 canapés per person for £10.20 per head
Choose 8 canapés per person for £13.60 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)
Thai chicken skewers, sweet chilli 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)
Homemade smoked mackerel pate on ciabatta croute, pickled cucumber
Roast salmon on rye, chilli apple salsa

VEGETARIAN/VEGAN

Pesto soft cheese & sweet roasted tomato tartlet (V) (NUTS)
Quails eggs with cracked black pepper & celery salt (GF)(V)
Mini pakoras with mango chutney (VG)(GF)
Oven roast tomato & mozzarella skewers, basil oil (GF)(V)
Halloumi & roasted pepper skewers, herb oil (GF)(V)
Oven slow roasted tomato & basil mini bruschettas (VG)
Ciabatta croute with whipped goats cheese, roast grape, orange & thyme (V)
Spiced paneer, pickled cucumber (V) (GF)

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 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 £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