

CANAPE MENU SELECTOR

Pre- Dinner Canapés

Selection of 6 canapés

£24.00 per guest

Cocktail Canapés

Selection of 10 canapés

£37.00 per guest

Please select 4 cold, 4 hot and 2 dessert canapés

Selection of 15 canapés

£42.00 per guest

Please select 6 cold, 6 hot and 3 dessert canapés

Selection of 20 canapés

£47.00 per guest

Please select 8 x cold, 8 x hot and 4 x dessert canapés

Your selection can be made from any of the sections below:

COLD CANAPES

Pea Panna Cotta with Summer Truffle

Goat Cheese Lolly with Pistachio and Poppy Seed

Scallop and Tuna Ceviche with Yuzu Dressing

Compressed Watermelon and Crab with Balsamic Salt

Smoked Salmon Cannelloni with Tobiko and Avruga Caviar

Thai Asparagus and Parma Ham

Chicken Liver Parfait with Beetroot Glaze

Glass Noodle, Smoked Duck and Mango Wrapped in Rice Paper

Sesame Cone Filled with Hummus and Vegetable Crudités

Beetroot Cured Salmon Tartare with Oysters

Lemongrass Poached Lobster Cocktail with Beetroot Waffle

Pressed Ham Hock with Caper Berries and Piccalilli

Beef Carpaccio Caprese with Pesto

Parmesan Short Bread and Bocconcini with Tomato Powder and Pesto

HOT CANAPES

Spicy Nori Spring Roll with Wasabi Sauce
Coconut Breaded Tiger Prawns with Chilli Sambal
Malay Chicken Satay with Peanut Sauce
Lamb and Lentil Rissoles
Potato and Peanut Balls with Mint and Coriander Chutney
Caramelised Onion and Goat Cheese Tart with Air Dried Raspberry
Beer Battered Mini Fish and Chips with Tartare Sauce
Mini Cheese Burger in Sesame Bun with BBQ Sauce
Crispy Polenta Cake with Tapenade
Ricotta and Spinach Ravioli with Sun Blushed Tomato Sauce
Chicken Tikka in Phyllo Cups with Mint Yoghurt and Mango Chutney
Lemongrass Infused Lobster and Prawn Toast with Sweet Chilli Sauce
Duck Spring Roll with Hoisin Sauce
Peppered Beef Skewers
Maple and Teriyaki Glazed Chicken Wings
Crispy Pork Belly with Burnt Apple Purée

DESSERT CANAPES

Raspberry Mousse, Mint Emulsion, Chocolate Sable
Cherry and Liquorice Sponge, Almond Cream
Strawberry and Coconut Eton mess
Dark Chocolate and Timut Pepper Praline Crunch
Blackberry and Sorrel Mousse, Sable Biscuit
Red Berry, Hibiscus and Chocolate Tartlet

Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.