

The Bridgewater Hall

Canapés & Reception Menus

Ideal for receptions or pre-dinner drinks, these menus are made in-house, using the finest ingredients, beautifully presented, and circulated to guests.

Classic Canapés

An elegant and stylish option for drinks receptions

£12.50 per person for a menu of four canapés – please select your menu from the options below

Additional canapés can be added at £2.50 per item, per person

Cold Canapés

Skewered rolls of Parma ham, filled with fresh fig and ricotta
Savoury mini cones with roast ham and homemade piccalilli
Tandoori chicken roll, with mint and cucumber

Smoked salmon roulade, filled with goats' cheese and spinach, on a brioche croûte
Prawn Marie Rose, iceberg lettuce, grated cucumber, tomato jelly and melba toast, served on an edible spoon
Thai-spiced crab meat, on a cucumber croûte, with crayfish and sweetcorn butter

Sun-blushed tomato, basil and mascarpone cornetto (v)
Mini wraps of spinach, sun-blushed tomato and cream cheese (v)
Parmesan shortbread with asparagus and quail's egg (v)

Hot Canapés

Braised and shredded hoi sin duck lollipops, deep-fried in sesame seed crumb
Mini chicken and leek pie, cooked in chardonnay wine and cream, in a shortcrust pastry case topped with cracked black pepper
Parmesan-crusting fillet of beef en croûte, with red pepper essence
Pork, beef and smoked paprika meatballs, with sour cream dressing

Mini salmon and crab scotch quails egg
Pan-fried King prawns, marinated in poppy seed, dill and garlic
Seared scallop on Bury black pudding and cauliflower purée
Tempura green lip mussels, dressed with sweet chilli salsa

Spinach, red onion and feta cheese croquettes (v)
Roast beetroot and cauliflower tartlets, with Polonaise garnish (v)
New potato skins, loaded with wild mushrooms, rocket and red pepper (v)
Mini roasted root vegetable cottage pie (v)

Sweet Canapés (served cold)

Shot glass of strawberry and mint soup (v)
Dark chocolate cream on a shortbread biscuit (v)
Spoonful of lemon meringue pie (edible spoon) (v)
Mini toffee apples (v)

Reception Menu

A more substantial menu of slightly larger items, influenced by street food from across the globe, to offer a quirky and modern option which is filling yet easy to eat at standing receptions

£17.50 per person, for a menu of four items – please select one fish, one meat, one vegetarian and one dessert item from the options below

Additional items can be added at £3.50 per item, per person

Thai-scented salmon, coriander and crab cakes
Deep-fried King prawns in a turmeric and chilli-spiced tempura batter
Goujon of cod fillet, with chips, mushy peas and beetroot tartare sauce, served in cones

Beef and pork meat loaf in a mini roll, topped with halloumi and tomato relish
Steamed chicken, chestnut mushroom and broccoli skewers, marinated in oyster, fish and soy sauces, served on crispy Chinese leaf
Spiced beef, kidney bean, tomato and cumin burritos in sun-dried tomato wraps

Thai-spiced and deep-fried sweetcorn fritters (v)
Beetroot and ricotta cheese samosas, topped with cucumber chutney (v)
Five bean, rice and tomato chilli burrito, in a spinach wrap with mozzarella cheese (v)

Salted caramel and peanut filled pancake triangles (v)
Chunks of watermelon, marinated in sweet chilli sauce and coriander (v)
Cinnamon & sugar-dusted churros, drizzled with chocolate sauce, served in cones (v)

Special dietary requirements catered for and allergen information available – please contact the Conference & Events Team for more information