

Canapés Menu

Canapés @ £2.50 per person per item or 5 items for £10 per person

COLD CANAPÉ SELECTION

- Blinis with smoked salmon and quail egg
- Bruschetta tartlets (V)
- Smoked salmon mousse, pickled cucumber (G)
- Melon, Malibu and mint soup (G, D, V)
- Gazpacho (G, V, D)
- Goat's cheese with sun blazed tomatoes, micro basil & balsamic pearl spoons
- Peking duck crêpe with chilli jam
- Beef carpaccio focaccia with parmesan and truffle oil
- Duck liver parfait with fig jam on brioche toast
- Duck rilette with cherry compote and peppered crouton
- Baby vegetable tempura with soy and chilli dip (V)
- Tandoori chicken tart with mint sambal
- Chilli and lemon infused crab spoons with guacamole, semi dried tomato and micro coriander (G)
- Chilled tomato martini (D,D,V)
- Vegetable sushi rolls with soy and wasabi (V)

HOT CANAPÉ SELECTION

- Sesame prawn toast with sweet and sour pineapple relish
- Szechuan spiced duck with plum sauce
- Beef satay with roasted baby corn (G)
- Moroccan lamb kofta with saffron yoghurt (G)
- Chicken karaage lettuce cups with soy and wasabi
- Wild mushroom tartlet with herbed truffle oil (V)
- Spinach and ricotta spring roll with tomato chutney (V)
- Caramelised onion and red pepper tartlets with basil pesto (V)
- Sun dried tomato and olive filo basket with shaved parmesan
- Spiced pork balls with sticky cider syrup
- Mini crab cakes with a coriander purée, chilli jam
- Truffled scrambled egg (V)
- Scallops wrapped in pancetta lollipops (G)

DESSERT CANAPÉ SELECTION

- Mini cherry almond tart (V) • Fruit tartlet (V)
- Mini lemon posset, caramelised pineapple (V) • Eton mess in kilner jars (V,G)
- Salty caramel slice (V,N) • Raspberry liqueur cup (V,G)
- Spiced apple puff (V) • Mini choux bun (V) • Mini jam doughnuts (V)

