

Canapés Menu

5 canapés per person £10.00 | 7 canapés per person £14.00 | 10 canapés per person £20.00

Choose 5, 7 or 10 canapés per person from the menu below

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-d-v)
- Goat's cheese with sun blazed tomatoes, micro basil and 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 (g-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)

SWEET 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)