

Canapé Menu

Our Canapés are handmade by chefs, with passion, using premium fresh produce.

We can deliver as a drop-off or quote to staff your event.

Private Reception Package **£15.00p/p**

1x glass of prosecco per guest – on arrival
 Uniformed waiting staff
 Chef to finish on-site
 6x canapés selection, from our canapé menu
 Linen and napkins supplied

Corporate Reception Package **£22.50p/p**

2x glasses of wine per guest, selection of sauvignon blanc and montepulciano
 Water, ice and juice
 Uniformed waiting staff
 Chef to finish on-site
 6x canapés selection, from our canapé menu
 Linen and napkins supplied

Prices: p/p, exc VAT

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| 5x assorted canapés | £ 9.50 |
| 6 x assorted canapés | £11.00 |
| 8 x assorted canapés | £14.00 |
| 10 x assorted canapés | £17.00 |
| Waiting staff per hour | £15.00 |
| Manager/chef per hour | £25.00 |

Vegetarian

Candied Walnut, Pear and Stilton on chicory
 Pulled Mushroom, Sweet Potato Parcel (supplement .75p)
 Bruschetta, oregano, olive, sunblush, pesto
 Goats Cheese Mousse, beetroot cracker, frize, beetroot ketchup - *Award Winning Dish* (supplement .75p)
 Cheddar Shortcakes, tomato hummus and micro basil
 Courgette Frittata, caramelized red onion and goats cheese puree
 Mini Caprese Cups: cherry tomato, boconcini in a basil mayo cup
 Mushroom Parfait, pumpnickel (supplement .75p)
 Fig and Date Tart, apricot glazed filo
 Winter Garden: roast butternut squash and beetroot, truffle (stilton mayo supplement £1)

Meat

Beef Chilli, slow cooked in corn cups, mature cheddar and creme fraiche
 BBQ Pulled Pork, coriander in a filo basket
 Mini Rare Roast Beef, on mini Yorkshire pudding with horseradish
 ‘Tea Smoked’ Duck with orange and red onion chutney
 Mini Chicken Pie, wild mushroom and thyme sauce
 Moroccan Tagine, slow roast lamb, served on spoons (supplement .75p)
 Chipotle Pork, slow roast pork belly in a chipotle glaze skewered
 Duck Parfait, plum sauce in a mini cone
 Chicken and Pancetta Ballotine, with apricot puree

Fish

Smoked Salmon Blini, dill mascapone
 Tian of Prawn, aioli on cucumber
 Sweet Chilli Prawns, filo basket and coriander
 Chive Salmon Omelette
 Salmon Mousse on Croute, buttered spinach (supplement 50p)
 Smoked Salmon Blini, avocado puree
 Mackerel Pate, dill horseradish on crostini
 Skewered coconut breaded tiger prawns, with sweet chilli dipping sauce, served hot (supplement £1)
 Mini crayfish cocktail, Mary-Rose and avocado puree ,served in shot glasses (supplement £1)

Dessert

Mini Blueberry Sponge
 Mini Lemon and Almond Drizzle
 Strawberry Fool, served in shot glasses (supplement .50p)
 Mini Carrot Cake, coconut icing
 Rich Chocolate Mousse, served in shot glasses (supplement .50p)
 Mini Brownies, dark chocolate, coffee buttercream
 Mini Eton Mess, vanilla Chantilly, mixed berries and meringue (supplement .50p)
 Mini Pumpkin Pie
 Coco Soya Forrest Fruit Sponge
 Mini Banoffee Pie