

## 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

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
Prices subject to VAT	

### Vegetarian

Candied Walnut, Pear and Stilton on chicory  
 Pulled Mushroom, Sweet Potato Parcel (supplement £1)  
 Bruschetta, oregano, olive, sunblush, pesto  
 Goats Cheese Mousse, beetroot cracker, frize, beetroot ketchup - *Award Winning Dish* (supplement £1.5)  
 Cheddar Shortcakes, tomato hummus and micro basil  
 Courgette Frittata, caramelised red onion and goats cheese puree  
 Mini Caprese Cups: cherry tomato, boconcini in a basil mayo cup  
 Mushroom Parfait, pumpernickel ( supplement £1)  
 Fig and Date Tart, apricot glazed filo  
 Winter Garden: roast butternut squash and beetroot, truffle (stilton mayo supplement £1)  
 Pakora, red onion, spinach and sweet potato  
 Chana Fritters  
 chickpea, chilli coriander , mango chutney

### 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  
 Sweet Chilli Prawns, filo basket and coriander  
 Chive Salmon Omelette Roll  
 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)  
 Crab and avocado puree in puff pastry case  
 Tikka Prawn, skewered, cucumber on naan

### Dessert

Mini Blueberry Sponge  
 Mini Banoffee Pie  
 Mini Lemon and Almond Drizzle  
 Strawberry Fool, served in shot glasses (supplement £1)  
 Mini Carrot Cake, coconut icing  
 Rich Chocolate Mousse, served in shot glasses (supplement £1)  
 Mini Brownies, dark chocolate, coffee buttercream  
 Mini Eton Mess, vanilla Chantilly, mixed berries and meringue (supplement (£1)  
 Mini Pumpkin Pie  
 Coco Soya Forrest Fruit Sponge