

Canapé Menu

Our Canapés are handmade by chefs, with passion, using premium fresh produce.
We have packages to suit, can deliver as a drop-off or happy to bespoke and quote for your event

All prices subject to VAT

Pebble £29 p/p

Beverage

2x glasses per guest of Marlborough Sauvignon Blanc and Italian Montepulciano
Minted and sparkling water, juice

Food

Smoked salmon blini, dill Mascarpone
Courgette frittata, caramelised red onion, goats cheese
Mini Caprese cups, slow roast tomato, Boconcini basil mayo
Mini chicken & wild mushroom pie, flaky puff & thyme sauce
Chana fritters, chilli, coriander and mango chutney
Chicken & pancetta ballotine, apricot puree

Staff

Uniformed and trained staff to finish canapés on site and serve



Bridge £36 p/p

Beverage

2.5x glasses of wine per guest, selection of Marlborough Sauvignon Blanc and Italian Montepulciano, Peroni
Minted and sparkling water, juice

Food

Courgette frittata, caramelised red onion, goats cheese mousse
Mini Caprese cups, slow roast tomato, Boconcini basil mayo
Salmon mousse on croute, sautéed spinach
Mini chicken & wild mushroom pie, flaky puff & thyme sauce
Chana fritters, chilli, coriander and mango chutney
Mini rare roast beef, on Yorkshire pudding with horseradish
Chicken & pancetta ballotine, apricot puree
Mini Bannoffee pie
Strawberry Fool, served in shot glasses

Staff

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A selection of our favorite canapés delivered to you

£125

a mixed selection of 70 pieces

Suitable for 18-22 guests

Smoked salmon blini, dill Mascarpone
Courgette frittata, caramelised red onion, goats cheese mousse
Mini Caprese cups, slow roast tomato, Boconcini, basil mayo
Chana fritters, chilli, coriander mango chutney
Chicken & pancetta ballotine, apricot puree



Stone £40 p/p

Beverage

Prosecco on arrival, flowing selection of Marlborough Sauvignon Blanc and Italian Montepulciano, Peroni,
Minted and sparkling water, juice

Food

Long Clawson Stilton Mousse filo tart, caramelised red onion walnut crumble
Candied beetroot, almond pesto on bruschetta
Mini Caprese cups, slow roast tomato, Boconcini basil mayo
Monkfish popcorn, curried mayo, cornish sea salt
'Tea Smoked' Duck, compressed cucumber, beetroot ketchup, served on a spoon
Grilled artichoke, Parma ham, gorgonzola, skewered
Mackerel pate, dill horseradish on crostini
Sweet potato red onion pakora, minted raitha
Beef chilli, slow cooked in corn cups, mature cheddar and creme fraiche
Chicken & pancetta ballotine, apricot puree
Dark chocolate cherry bite, vanilla cream
Mini Eton Mess, vanilla Chantilly, mixed berries and meringue

Staff

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Full Canapé Menu

Meat

BBQ pulled pork, coriander in a filo basket
Mini rare roast beef, on Yorkshire pudding with horseradish
'Tea Smoked' Duck, compressed cucumber, beetroot ketchup, served on a spoon
Mini chicken and wild mushroom pie, flaky puff and thyme sauce
Grilled artichoke, Parma ham, gorgonzola, skewered
Chicken and pancetta ballotine, apricot puree
Ham hock terrine, red onion chutney, tarragon crumb
Beef chilli, slow cooked in corn cups, mature cheddar, creme fraiche

Fish

Smoked salmon blini, dill mascarpone
Sweet chilli prawn, coriander filo basket
Chive salmon omlette roll
Salmon mousse on croute, sautéed spinach
Salmon tartare lime mayo
Monkfish popcorn, curried mayo, cornish sea salt
Mackerel pate, dill horseradish on crostini
Skewered coconut breaded tiger prawns, sweet chilli dipping sauce
Mini crayfish cocktail, Mary-Rose and avocado puree, served in shot glasses
Crab and avocado puree in puff pastry case supplement



Vegetarian

Candied walnut, pear and Stilton on chicory
Goats Cheese Mousse, beetroot cracker, frize, beetroot ketchup - Award Winning Dish
Aged Cheddar shortcakes, roast beetroot hummus, basil
Courgette Frittata, caramelised red onion, goats cheese
Mini Caprese cups, slow roast tomato, Boconcini basil mayo
Long Clawson Stilton Mousse filo tart, caramelised red onion walnut crumble

Vegan

Pulled mushroom, sweet potato parcel
Bruschetta, oregano, olive, sunblush tomato, pesto
Chana fFritters, chilli, coriander mango chutney
Glazed Fig filo tart
Jackfruit fritter, jerk sauce
Candied beetroot, almond pesto on bruschetta
Sesame teriyaki tofu, beetroot ketchup
Sweet potato red onion pakora, minted raitha

Sweet

Mini lemon and almond drizzle
Strawberry Fool, served in shot glasses
Mini carrot cake, coconut icing
Dark chocolate mousse, served in shot glasses, honeycomb crumb
White chocolate chip and caramel mini brownie, coffee buttercream
Eton Mess, vanilla Chantilly, mixed berries and meringue
Nemesis cake, crème fraiche
Pecan Pie, crème patisserie
Banoffee pie, caramel, banana

Sweet Vegan

Dark chocolate marquis
Lime and mango mini rice pudding
Cherry chocolate bite, vanilla cream
Coconut oat cake, forest compote
Blueberry sponge, agave glaze