

## 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 are indicative, priced per person and subject to VAT

### Grain £23.5 p/p

#### Food

Mini caprese cups, slow roast tomato, boconcini basil mayo  
Chana fritters, chilli, coriander and mango chutney  
Bruschetta, oregano, olive, sunblush tomato, pesto  
Mini rare roast beef, on Yorkshire pudding with horseradish  
Chicken & pancetta ballotine, apricot puree  
Smoked salmon blini, dill mascarpone

#### Staff

Uniformed and trained staff to finish canapés on site and 2 hour service

### Pebble £33 p/p

#### Beverage

2x glasses per guest of Marlborough Sauvignon Blanc or Italian Montlepulciano  
Minted and sparkling water, orange and 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

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**Bridge £37.5 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**

Uniformed and trained staff to finish canapés on site and up to a 3 hour service

**Stone £62 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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**Drop £125**

**a 70 piece selection of our favourite canapés delivered to you**

**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

## **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 chili 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 Fritters, 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 raita

### **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