

## 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

### Packages

#### Grain £23.5 p/p

##### Food

Mini caprese cups, slow roast tomato, boconcini basil mayo (V)

Chana fritters, chilli, coriander and mango chutney (Vg)

Bruschetta, oregano, olive, sunblush tomato, almond pesto (V)

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

#### Bridge £37.5 p/p

##### Beverage

2x glasses of wine per guest, selection of Marlborough Sauvignon Blanc white, 12.5%, Italian Montepulciano red, 12.5%, Peroni 5.1%  
minted and sparkling water, juice

##### Food

Courgette and mint frittata, caramelised red onion, goats cheese mousse (V)

Mini caprese cups, slow roast tomato, boconcini basil mayo (V)

Salmon mousse on croute, sautéed spinach

Mini chicken & wild mushroom pie, flaky puff & thyme sauce

Chana fritters, chilli, coriander and mango chutney (Vg)

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



**Pebble £33 p/p**

**Beverage**

2x glasses of wine per guest, selection of Marlborough Sauvignon Blanc white, 12.5%, Italian Montepulciano red, 12.5%, Peroni 5.1%, minted still and sparkling water, juice

**Food**

Smoked salmon blini, dill mascarpone  
Courgette and mint frittata, caramelised red onion, goats cheese (V)  
Mini caprese cups, slow roast tomato, boconcini basil mayo (V)  
Mini chicken & wild mushroom pie, flaky puff & thyme sauce  
Chana fritters, chilli, coriander and mango chutney (Vg)  
Chicken & pancetta ballotine, apricot puree

**Staff**

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

**Stone £62 p/p**

**Beverage**

Prosecco on arrival, flowing selection of Marlborough Sauvignon Blanc 12.5% and Italian Montepulciano 12.5%, Peroni 5.1%, minted still and sparkling water, juice

**Food**

Long Clawson stilton mousse filo tart, caramelised red onion walnut crumble (V)  
Candied beetroot, almond pesto on bruschetta (Vg)  
Mini caprese cups, slow roast tomato, boconcini basil mayo (V)  
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 raita (Vg)  
Beef chilli, slow cooked in corn cups, mature cheddar and creme fraiche  
Chicken & pancetta ballotine, apricot puree  
Sea salt, dark chocolate ganache, caramel tart  
Mini Eton Mess, vanilla chantilly, mixed berries and meringue

**Staff**

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



### Packages - Delivered Only

A selection of our favourite canapés delivered to you, perfect for self serve  
Minimum 2 boxes, each box suitable for 9-11 guests

#### Lock £72

Courgette and mint frittata, caramelised red onion, goats cheese mousse (V) x8  
Mini caprese cups, slow roast tomato, boconcini, basil mayo (V) x8  
Chana fritters, chilli, coriander mango chutney (Vg) x8  
Heritage beetroot, almond pesto on bruschetta (Vg) x8

#### Hills £72

Ham hock terrine, red onion chutney, tarragon crumb x8  
Smoked salmon blini, dill mascarpone x8  
Mini chicken & wild mushroom pie, flaky puff & thyme sauce x8  
Grilled artichoke, Parma ham, gorgonzola, skewered x8

#### Meads £79

Chicken & pancetta ballotine, apricot puree x8  
Mackerel pate, dill horseradish on crostini x8  
Mini rare roast beef, on Yorkshire pudding with horseradish x8  
Chive and Westcombe cheddar scone, cream cheese and marinated slow roast tomato (V) x8

#### Beech £33.75

Baileys dark chocolate and white ganache brownie x5  
Raspberry tarte au citron x5  
Orange blossom cake x5

#### Elm Drinks £10.75 pp

2x glasses per guest  
Marlborough Sauvignon Blanc white, 12.5%  
Italian Montepulciano red, 12.5%  
San Pelligrino sparkling water,  
orange and apple juice



## A La Carte

Our full list of canapes, we can supply delivered or as a fully catered service, please let us know your choices and we can quote for your event

### 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  
Moroccan spiced lamb fillet on toasted flatbread, lemon hummus, pomegranate seeds  
Warm hoisin overnight cooked pork belly, pickled red onion, cornichon  
Mini scotch sage quail egg, chive aioli  
Smoked chicken remoulade on homemade focaccia, rocket

### 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  
Coconut panko king prawn, mango salsa, sweet chilli glaze  
Mini crayfish cocktail, Mary-Rose and avocado puree, served in shot glasses  
Crab and avocado puree in puff pastry case  
Thai marinated tiger prawn blinis, sweet chilli jam, black onion seed

### 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 and mint 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  
Vegetable sushi, pickled ginger, yuzu  
Chive and Westcombe cheddar scone, cream cheese and marinated slow roast tomato  
Almond pesto and sun blush tomato arancini

### **Vegan**

Pulled mushroom, sweet potato parcel  
Sweetcorn fritter, tomato salsa, guacamole  
Bruschetta, oregano, olive, sunblush tomato, pesto  
Chana fritters, chilli, coriander mango chutney  
Glazed fig filo tart, grape chutney  
Jackfruit fritter, jerk sauce  
Heritage beetroot, almond pesto on bruschetta  
Sesame teriyaki tofu, beetroot ketchup  
Sweet potato red onion pakora, minted raita  
Avocado, mango, coriander salsa, pastry cups  
Whipped vegan feta filo cups , minted broad beans

### **Sweet**

Mini lemon and almond drizzle  
Strawberry fool, served in shot glasses  
Mini carrot cake, coconut lime icing  
Dark chocolate mousse, served in shot glasses, honeycomb crumb  
White chocolate chip brownie, coffee buttercream  
Eton Mess, vanilla Chantilly, mixed berries and meringue  
Nemesis cake, crème fraiche, caramel  
Pecan pie, crème patisserie  
Banoffee pie, caramel, banana  
Baileys dark chocolate and white ganache brownie  
Raspberry tarte au citron  
Orange blossom cake  
Sea salt, dark chocolate ganache, caramel tart

### **Sweet Vegan**

Lime and mango mini rice pudding  
Apricot glaze fruit sponge, vanilla icing  
French chocolate cake  
Red velvet bites