

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



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

cost p/p

3-canape package from £9.5 / 4-canape package from £12 /

5-canape package form £14 / 6-canape package from £16

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, bocconcini 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 fraîche, 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

Grain £23.5 p/p

Food

Mini caprese cups, slow roast tomato, bocconcini 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, bocconcini 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, bocconcini 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, bocconcini 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

Lock £72

Courgette and mint frittata, caramelised red onion, goats cheese mousse (V) x8
Mini caprese cups, slow roast tomato, bocconcini, 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