

CANAPES



Canapés are a fantastic way to welcome guests to your reception dinner or to offer visitors a complimentary bite alongside a drink. They add a touch of elegance to any occasion and set the tone for the meal ahead. Choose from our selection below to create your own bespoke menu, or opt for one of our carefully curated set menus available on our main webpage.

Pre dinner 30 minutes | serves 4/5 £8.75
Drinks reception 1 hour | serves 7/8 £13.75
Party 2 hours | serves 14 £22.75
Add sweet options £1.75 per item

Prices are for delivery only, please make your selection and get in touch for a quote if you require staff or a buffet style display set up with platter and utensils hire.

COLD SAVOURY CANAPES

FISH

DRESSED CRAB BABY BRIOCHE WITH CUCUMBER AND CRESS.

SMOKED SALMON BLINIS WITH MASCARPONE AND CAVIAR

CRAYFISH COCKTAIL GEM HEART

BAKED SALMON, COURGETTE RELISH ON BRIOCHE

CLASSIC PRAWN COCKTAIL CUP

SMOKED MACKEREL AND HORSERADISH ON CUCUMBER

SMOKED SALMON PATE IN CUCUMBER RIBBON WITH SALMON PEARLS

POULTRY

RUSTIC BASIL PESTO CHICKEN SKEWER WITH CONFIT GARLIC AIOLI

CHICKEN LIVER PARFAIT TOAST WITH ONION RELISH AND CORNICHON

CHICKEN TIKKA SCOTCH QUAILS EGG WITH CURRIED MAYO

SWEET POTATO SCONE WITH ROQUEFORT, FIG JAM AND DUCK BREAST

DUCK LIVER PARFAIT WITH HONEY AND BALSAMIC SYRUP ON BRIOCHE TOAST

CHEESE

SWEET POTATO SCONE WITH ROQUEFORT AND FIG RELISH.

WHIPPED GOATS CHEESE WITH SWEET TOMATO AND BASIL CORNET.

SHROPSHIRE BLUE WITH PEAR AND WALNUT CHUTNEY ON TOASTED GRAIN BREAD.

CARAMELISED PINEAPPLE AND GRUYERE CHEDDAR ON A STICK.

WATERMELON, MINT AND FETA PICK

BEEF

MINI REUBEN SANDWICH OF PASTRAMI SWISS CHEESE SAUERKRAUT AND MUSTARD

SOY AND GINGER MARINATED BEEF AND CUCUMBER WRAP WITH SESAME SEEDS

BEEF FILLET AND CHIMICHURRI ON TOASTED BRIOCHE (+£1.75)

ROASTED BEEF AND ASPARGUS WRAP WITH HORSERADISH CREAM

PIG

CUMBERLAND SCOTCH QUAILS EGG WITH BROWN SAUCE

PORK AND LEEK SCOTCH QUAILS EGG WITH MUSTARD PICKLE

PORK LIVER PATE WITH ONION RELISH AND CORNICHON ON TOAST.

MINI PORK PIE WITH MUSTARD PICKLE

MINI SAUSAGE ROLL WITH BLACK PUDDING AND SAGE

BLACK PUDDING WITH BRAMLEY APPLE SAUCE AND SMOKED BACON CRUMBLE

CANTALOUPE MELON, MANCHEGO AND SERRANO HAM WITH BASIL OIL

CHORIZO, BLACK OLIVE AND HABANERO JAM TOAST

GREEN EGGS AND HAM CRISPBREAD WITH PEA TENDRILS

VEGGi

PARMESAN SHORTBREAD WITH BUTTERNUT SQUASH, SAGE AND PECORINO.

MINI FLAT BREAD WITH CHAAT MASALA ROASTED AUBERGINE PUREE AND RAITHA

GRILLED COURGETTE, BOCCONCINI AND BASIL PISTOU SKEWER.

CROSTINI WITH AVOCADO, QUAILS EGG, PICKLED SHALLOT, CHILLI JAM AND PEA TENDRILS

GOATS CHEESE AND ROASTED BEETROOT TOAST WITH PICKLED SHALLOTS

TOMATO, BASIL AND MOZZARELLA SKEWER WITH BALSAMIC GLAZE

HOT SAVOURY CANAPES

FISH

CAJUN SALMON AND CHERRY TOMATO BROCHETTE WITH CREME FRAICHE.

HARRISA PRAWN SHOT WITH SPICY MAYO.

SALMON FISHCAKE WITH LEMON MAYO, CAPERS AND DILL

SMOKED HADDOCK AND PEA ARANCINI WITH PARMESAN MORNAY

PIG

N'DUJA STUFFED POTATO WITH GARLIC CONFIT MASCARPONE WRAPPED WITH PANCETTA.

HONEY AND MUSTARD GLAZED CHIPOLATA SAUSAGE

SLOW COOKED PORK BELLY BROCHETTE WITH SWEET POTATO PUREE AND APPLE SALSA.

SMOKED PORK SHOULDER BRIOCHE WITH JALAPENO JAM AND FINE SHREDDED SLAW

MINI BLACK PUDDING SAUSAGE ROLL

BEEF

SLOW COOKED BEEF SHIN BUN WITH DRIPPING AND RED WINE

OX-CHEEK CROQUETTE WITH RED WINE AND DRIPPING SAUCE.

CLASSIC CHEESEBURGER MINI.

SMOKED BACON CHEESE BURGER WITH CARAMELISED RED ONION.

POULTRY

RUSTIC PESTO CHICKEN SKEWER WITH CONFIT GARLIC AIOLI

N'DUJA AND BLACK OLIVE SMOKED CHICKEN WING WITH GARLIC AIOLI

CHICKEN MAYO OR CAJUN CHICKEN BURGER WITH ICEBERG LETTUCE

CONFIT DUCK BON BON WITH PLUM AND PORT REDUCTION

CHEESE

CRISPY CAMEMBERT WITH ROSE AND GINGER CHILLI JAM.

CHEDDAR AND HAM CROQUETTE.

WELSH RAREBIT TARTLET

VEGGi

MINI POTATO BOAT FILLED WITH MUSHROOM CHILLI AND TOPPED WITH MOZZARELLA

LEEK ARANCINI WITH PARSLEY SAUCE

BUTTERNUT SQUASH TIKKA MASALA SKEWER WITH PANEER AND MINT YOGHURT

GRILLED PEAR AND BLUE CHEESE TARTLET

SOMETHING SWEET

£1.75 PER ITEM

GOLDEN CHOCOLATE POSSET SHOT WITH HONEYCOMB

LEMON POSSET SHOT WITH BLUEBERRY COMPOTE

RASPBERRY RIPPLE BASIR

ROSEWATER AND PISTACHIO MERINGUE

CHOCOLATE GANACHE TARTLET TOPPED WITH RASPBERRY RIPPLE CREAM

CHOCOLATE COATED STRAWBERRIES WITH POPPING CANDY

LEMON MERINGUE TARTLET

RASPBERRY MERINGUE TARTLET

MINI CORNET WITH CHOCOLATE GANACHE, STRAWBERRY COMPOTE AND VANILLA MASCARPONE

CHOCOLATE AND HAZELNUT BROWNIE WITH CHOCOLATE GANACHE AND TOASTED CRUSHED NUTS

CARAMEL GOLDIE WITH SALTED CARAMEL AND HONEYCOMB

BANOFEE PROFITEROLE FINISHED WITH CARAMEL GLAZE AND CRUSHED BISCUIT

ESPRESSO MOUSSE SHOT FINISHED WITH COFFEE CHANTILLY AND GRATED DARK CHOCOLATE

APPLE TART TATIN WITH CINNAMON MASCARPONE

BEVERAGES

CHAMPAGNE 125ML £18

PROSECCO 125ML £4.50

RED OR WHITE WINE 125ML £4.50

ENGLISH SPARKLING ROSE 125ML £12.75

PALE ALE 330ML £3.50

ELDERFLOWER PRESSE 250ML £3

ELDERFLOWER MARTINI £8

MINERAL WATER 250ML £1.75

**FENTIMANS | MANDARIN, TONIC, DANDELION AND BURDOCK, ROSE
LEMONADE £2.75**

SELECTION OF TEAS OR FILTER COFFEE £2.25