



EVENT CATERING

## CANAPE MENU

Here are a list of canapés examples - we have many more ideas if you wish to see more.

Price is determined on guest number.

### PRE DINNER

Get your guest's tastebuds going ready for dinner!

Smoked salmon pate with pea shoots and quails egg in puff pastry square.

Minted melon and feta squares with sumac.

Basil muffin with sun-blush tomato relish.

Chicken liver parfait and fig relish on fig and rye crisp-bread.

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### COLD CANAPES

A few ideas - we have a full product list available.

Baked salmon with sweet tomato relish and watercress on brioche toast.

Charcoal crisp-bread with herbed ricotta, cucumber and caviar.

Mini mozzarella with sun-kissed tomato and fresh basil pesto.

Sweet potato scone with roquefort, walnut and fig jam.

Chicken skin crackling with chicken liver parfait and sweet onion relish.

Black grape, shallot and pistachio mascarpone in gem leaf.

Beetroot smoked salmon with seaweed caviar and dill.

### HOT CANAPES

A few ideas - we have a full product list available.

Charcoal brioche bun with whipped goats cheese and roasted red peppers.

Brioche bun with beef burger, smoked cheddar and red onion marmalade.

Yorkshire pudding with parmesan cheese sauce, smoked haddock and chives.

Thai prawn pannang fish cakes with pickled ginger.

Chicken and roasted fennel scotch quails egg.

Fig and rye crisp-bread with slow cooked pork belly, celeriac puree and apple salsa.

Leek and Parmesan Arancini.

Walnut and kale pesto chicken skewers.

Brioche melba toast with beef fillet, blue cheese and red wine sauce.

Asparagus and smoked salmon with béarnaise sauce.

7 hour lamb shoulder croquette with salsa verde.

Scallops with pancetta and black pudding.

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### SWEET CANAPES

A selection of dessert - we have a full product list available.

Berry skewers with dark chocolate.

Little lemon posset shots with blueberry jam.

Spiced rum chocolate mousse.

Macarons