



EVENT CATERING

DRINKS RECEPTION

A great selection of our handmade canapés served with a range of drinks to suit your launch event. We can theme the food and drink to match your brief.

DRINKS

Brew Tea Co. selection

Filter coffee

Mineral Water

Fresh Squeezed Juices | Fentimans

Prosecco Wines Beers and Cider

Cocktails

COCKTAIL SANDWICHES AND PASTRY

Small homemade brioche buns and other mini breads

Hot smoked salmon and herbed mascarpone brioche.

Mature cheddar with spinach and chilli jam croissant.

Baguettini with rare roasted beef with beetroot and horseradish relish.

Sweet potato scones with whipped blue cheese, pickled celery and walnut with fig jam.

Charcoal brioche bun with roasted yellow peppers and goats cheese.

Mini club sandwich of grilled chicken, tomato relish, avocado and smoked bacon mayonnaise.

EXAMPLE CANAPES

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.

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.

SWEET CANAPES

Little lemon posset shot with blueberry jam.

Captain Morgans spiced rum chocolate mousse with honeycomb.

Mini scone with clotted cream and macerated strawberries.

Chocolate brownie with orange buttercream and physalis.