

Gourmet Canapé Selection from £1.10^{+vat} each

4 per guest £5.25^{+vat} | 5 per guest £6.50^{+vat} | 8 per guest £9.00^{+vat} | 10 per guest £11.00^{+vat}

There is a 30p^{+vat} per canapé supplement for each hot canapé

SAVOURY CANAPE SELECTION

Rocket hummus, chorizo sausage and stuffed olive crostini

Poached salmon en croute with caper and basil dressing

Sesame egg roulade, with watercress, cream cheese and garlic^v

Mange tout wrapped prawn skewers with lemon mayonnaise

Coarse pulled pork and herb terrine on toasts

Rare roast beef, horseradish mayo in potato rosti baskets

Cucumber wasabi sushi with pickled ginger and light soy sauce^v

Beetroot rosti with smoked trout and horseradish mousse

Vegetable three cheese stack with smoked paprika^v

Asparagus tips on grilled polenta with sundried tomato and parmesan

Cured ham wraps with cream cheese and mustard on savoury scones

Smoked salmon, cream cheese and dill pin wheels

Locally smoked duck with raspberry red onion and balsamic comfit on walnut toasts

Bruschetta bites with tomato, olive, basil and onion^v

Butternut, goats' cheese and red onion puff pastry tartlets^v

Mini Caesar salad croustades
Caramelised shallot and sage derby tartlets^v

Poached pear, with blue cheese and walnut on herb drop scones^v

Smoked salmon, pickled ginger sushi rice balls

Chorizo and artichoke tartlets

Lime chicken satay skewers with a peanut and coriander dip

Smoked salmon, cream cheese and caviar blinis

Spicy prawn crostini

Prosciutto wrapped melon skewers with parmesan

Bang Bang chicken tartlets

Asparagus & West Country cheddar tartlets^v
Roasted pepper, goats' cheese and mint wraps^v

Basil marinated mozzarella and cherry tomato brochettes^v

Rare beef pinwheels with black olive and bitter chocolate tapenade

HOT CANAPES

Chicken and chorizo brochettes

Mini burgers in ciabatta buns with caramelised red onion chutney

Organic salmon bites with caper, basil and lime

Spiced meatballs served on a shot glass with salsa picante

Falafel served on a shot glass with yoghurt and mint dip^v

Roast beef Yorkshire puddings with horseradish & red wine gravy, parsnip crisps

Vegetable and seafood dim sum with sweet chilli dip^v

Mild spiced butternut squash veloute served in a shot glass with parmesan croutons^v

Venison sausage and mash pots with Drambuie and beef stock reduction

individual whitebait fish and chip cones with tartar sauce

Cheese, chilli, pepper and spring onion quesadillas^v

Rosemary lamb brochettes with yoghurt and mint dip

Lime chicken satay skewers with a peanut and coriander dip

Skewered lamb with rosemary pesto and smoked sea salt

SWEET CANAPES

Dark chocolate cups with Cointreau, mascarpone and kiwi

Pantone bread and butter pudding bites with mascarpone and candied peel

Mini meringues, with passion fruit cream

Champagne and mixed berry jellies
Lemon curd meringue kisses

Double dipped dark and white chocolate strawberries (Seasonal)

Classic Canapé Selection at £1.10⁺vat each

All eight of the Classic Canapés provided for your guests, you just need to decide how many canapés you require – we recommend 6 to 10 per person

CLASSIC SELECTION CANAPES

Artichoke and baby tomato crostini (V)

Apple and foie gras on sweet chestnut bread

Prawn, basil cheese, and tomato mini brioche

Asparagus and cherry tomato on nordic bread (V)

Smoked salmon, lemon cheese and cucumber mini Brioche

Mandarin and prune with smoked duck

Cured ham, fig butter and pistachio on olive bread

Smoked trout, trout roe and cucumber on black bread