



CANAPÉS

Made in-house by our talented kitchen team, choose a mixture of savoury & sweet canapés for your event.

4 canapés per person £9

6 canapés per person £13.50

8 canapés per person £18

Meat

- Sweet & sticky sesame chicken skewer (GF & halal)
- Locally smoked duck, raspberry, red onion and balsamic confit on granary toast
- Shawarma chicken, tahini, mint & pomegranate tart (halal)
- Asparagus, cured ham & parmesan twist
- Mini Yorkshire pudding, horseradish cream, red onion marmalade & Cumberland sausage

Fish

- Spicy prawn & mangetout skewer with mango & coriander dip (GF)
- Smoked salmon blini, cream cheese, lemon & dill
- Caper, basil & lemon poached salmon barquette
- Banderillas with lemon white anchovy, olives, flame-roasted red pepper & crouton
- Smoked salmon, pickled ginger & wasabi sushi ball (GF)

Plate of gluten-free canapés £54

(6 canapés per person, for 4 people)

- Caprese skewer (vegetarian)
- Bruschetta bites (vegan)
- Spicy prawn & mangetout skewer
- Black sesame asparagus twists (vegan)
- Sweet & sticky sesame chicken skewer
- Black forest cherry dark chocolate cup (vegan)

Vegan

- Parsnip, cumin & herb hummus blini with toasted chickpeas & seeds
- Black sesame asparagus twists with lemon & tarragon creamy dip
- Bruschetta bites with basil, tomato, olive & red onion
- Shawarma cauliflower, tahini, mint, pomegranate tart
- Watermelon, mint, feta skewer (GF)
- Cucumber pickled ginger & wasabi sushi ball (GF)

Vegetarian

- Mint, garden pea, spicy pepper & feta tiny tart (GF)
- Quail's egg, beetroot & horseradish blini
- Poached pear, stilton & walnut crostini
- Caprese skewer with basil, baby tomato & bocconcini (GF)
- Fig & honey tart, with butternut squash, goat's cheese & red onion marmalade

Sweet

- Black forest cherry dark chocolate cup (vegan GF)
- Fiery ginger cake with zingy lime icing (vegan)
- Kiwi, blueberry & orange fresh fruit tartlet
- Zesty mini lemon meringue pies
- Belgian chocolate tart, Cointreau & orange syrup (GF)
- Assortment of French Macarons: Salted caramel, dark chocolate, strawberry, chocolate orange, lemon, milk chocolate (GF) (contains nuts)

Minimum order of 25 people.

If you would like front-of-house staff to serve your canapés, please enquire for availability.

A perfect addition to canapés are the Grazing Boards. Lovely nibbly picky bits for 10 people. £70

Cheese Grazing Board

Hard, soft & blue cheeses, grapes, celery, radish, chutneys, cornichons, baby tomatoes, olives, crackers, artisan breads.

Charcuterie Grazing Board

Cold cuts, saucisson, salami, crackers, artisan breads.

Vegan Grazing Board

Sun-blushed tomato hummus, spicy guacamole, crudites, vegan cheeses, cumin-roasted butternut squash cubes, stuffed vine leaves, olives, fruits, crackers, artisan breads.

Small palm leaf plates, wooden forks & knives, paper napkins provided with the grazing boards.

EXCEPTIONAL CATERING FOR EVERY OCCASION

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