

We do not believe in preparing canapes a day in advance! Our canapes are prepared fresh and delivered just before you need to serve them.

How many to order?

5 canapés per person as a light bite with some drinks (select 5 different types) *Great for pre-dinner drinks.*
8 canapés per person as a little more (select max 6 different types). *Great for a short drinks reception.*
12 canapés per person as a good feed (select max 7 different types). *Great for an all evening event.*

How much does it cost?

All canapes are priced @ £1.8 incl. VAT.

What about hot canapes?

Hot canapes will require an oven to be warmed up and will need to be served straight away.

Delivery Details.

Our delivered canapés come with a several disposable platters, but will also always try to use platters you have at home when we deliver. We will need about 30 mins to get your canapes set-up.

Min. order value: £250. Delivery charge around London: Approx £30.

How do I order?

You can order through out [order form online](#) and we will be in touch to confirm all the details and menu choices



Smoked salmon & soft boiled quail's egg tartlet with hollandaise sauce



Seared sesame tuna with wasabi mayo and seaweed crisp.



Polenta squares with wild mushroom, red onion marmalade & parmesan shavings



Mini Peking roast duck pancake rolls with plum dipping sauce



Mini lemon meringue pies



Skewers of marinated figs with prosciutto, mozzarella & basil

MEAT

Skewers of marinated figs with prosciutto, mozzarella & basil
 Mini beef Yorkshire pudding with rare beef & horseradish sauce
 Mini Peking duck pancake rolls with plum sauce
 Prosciutto cups with quail egg and basil sauce
 Teriyaki chicken sesame and avocado canapes
 Chicken salad canape pnm endive spoons

Hot Options

Baby blue cheese cheeseburgers
 Mini beef wellingtons with red wine dipping sauce
 Satay chicken skewers with peanut dipping sauce
 Lamb kofta skewers with mint yoghurt

VEGETARIAN

Olive, feta and herb muffins mini muffins
 Goats cheese wrapped in walnuts w/ slow roast tomatoes & olive toast
 Grilled courgette rolls with rocket & goats cheese
 Tartlets with pesto feta filling & cherry tomatoes
 Blue cheese mousse on parmesan shortbread with pear slices
 Spiced cauliflower fritters with lime yoghurt

Hot Options

Halloumi skewers with parsley & lemon salsa
 Polenta squares with wild mushroom, red onion marmalade & parmesan shavings
 Mushroom, ricotta & spinach tartlets
 Fig, goats cheese & pine nuts tartlets
 Mini focaccia with blue cheese & rocket

FISH

Skewers of tiger prawn, prosciutto, basil & slow roasted cherry tomato
 Chilli tiger prawn with mango salsa
 Seared tuna rounds with wasabi mayo and seaweed crisp
 Smoked salmon & soft boiled quail's egg tartlet with hollandaise sauce
 Smoked salmon tartar on crispy tempura skins
 Salmon and crème fraîche shots topped with watercress purée

Hot Options

Mini salmon fishcakes with tartar sauce
 Thai fishcakes with chilli dipping sauce

SWEET

Mini macaroons in assorted flavours
 White chocolate panacotta with raspberries
 Mascarpone vanilla cream & berries tartlets
 Dark chocolate and orange mini brownies
 Dark chocolate cups filled with a creamy raspberry fool & pistachios dust
 Mini lemon meringue pies
 Chocolate, hazelnut & salted caramel mini tarts