

5 canapés per person *Good for pre-dinner nibbles (prices start from £9pp)*

8 canapés per person *Good for a short drinks reception (prices start from £14pp)*

12 canapés per person (with at least 2 substantial canapés) *Good for an all evening event (prices start from £22pp)*

This menu is a little more elaborate and will require a chef onsite to serve. Get in touch with your requirements for a full quote.



**Mini Fish `n` Chips with Tartare Sauce**



**Seared tuna with crab salad & avocado mousse on sesame cracker**



**Seared foie gras on toasted brioche with caramelised orange**



**Shots of creamy corn soup with spicy prawn tail**



**Thai beef salad in wonton cones**



**Spiced tiger prawn skewer in a Bloody Mary shot glass**

### Cold Canapés

- Tamarind duck and herb salad on mini poppadums
- Green Bean and Prosciutto Negimaki
- Beef Carpaccio Crostini with Rocket, Parmesan, Crème Fraiche and Truffle Oil
- Mini beef Yorkshire pudding with rare beef & horseradish sauce
- Skewers of marinated figs with prosciutto, mozzarella & basil
- Thai beef salad in wonton cones
- Mini Peking duck pancakes with plum dipping sauce
- Asparagus & prosciutto bundles with hollandaise
- Beef tataki rolls with soy dipping sauce
- Tandoor Chicken with mint Raita on Pappadum
- Rocket, Parma Ham, Fig and Roquefort Biscotti
- Slow braised lamb breast on a chickpea fritter with wood roasted peppers and salsa verde
- Beef Tenderloin and Artichoke Purée on Rye Toasts
- Cucumber cups with tuna & avocado tartar
- Seared prawn on blinis with chunky guacamole
- Lemon flavoured salmon ceviche en croute
- Salmon, Quails Eggs and Chive Hollandaise baskets
- Wonton sesame triangles with smoked salmon & ginger salsa
- Carpaccio of sea bass on ginger sticky rice w/s shizo dressing and rock chive mayonnaise
- Spiced tiger prawn skewer in a Bloody Mary shot glass
- Asian tuna tartar on Chinese spoons with radish slices
- Shorts of creamy corn soup with spicy prawn tail
- Spicy grilled king prawn skewers with Japanese mayonnaise
- Mackarel tartar w/home cured cucumber on sesame cracker
- Sesame crusted Salmon with Orange Miso Sauce
- Seared tuna with crab salad & avocado mousse on sesame cracker
- Blue Cheese Cream on 'Tarte Fine' w/ Pear and Port Reduction (V)
- Beetroot and goats cheese macaroons (V)
- Herb and Pistachio Encrusted Goat's Cheese on a Parmesan Shortbread w/ pear chutney (V)
- Asian noodle salad on Chinese spoons (V)
- Cherry tomato & bocconcini tartlets (V)
- Grilled courgette rolls with rocket & goats cheese (V)

### Hot Canapés

- Mini Eggs Benedicts
- Chicken satay skewers with peanut dipping sauce
- Lamb korma on mini poppadoms with mango chutney
- Prosciutto-Wrapped Asparagus with Truffle Butter
- Herb marinated Lamb Skewers served with Mint and Pistachio Sauce
- Lamb, feta and roast tomatoes mini towers
- Japanese chicken lollipop, Katsu curry sauce
- Shell cups with grilled scallops & pea puree
- Spoon of grilled teriyaki mackerel w/ coriander herb
- Tempura tiger prawns with creamy spicy sauce
- Seared scallops with apple crumble crust
- Seared scallop, celeriac & caper salad on oriental spoons
- Mini crabcakes with homemade mayo
- Mini salmon fishcakes with tartar sauce
- Quail Scotch eggs
- Monkfish & prosciutto skewer with homemade aioli
- Asian crab filo pastry triangles with sweet chilli dip
- Marinated tiger prawns wrapped in kataifi pastry with a chilli crème fraîche dip
- Roast fillet of sea bass on a china spoon with fennel mash and Merguez sausage salsa
- Seared foie gras on toasted brioche with caramelised orange
- Thai fishcakes with sweet chilli dipping sauce
- Mini Stilton soufflé with quince purée (V)
- Pumpkin tortellini w/ sage butter & amaretti crumb (V)
- Parmesan polenta squares w/ red wine wild mushroom (V)
- Spiced carrot soup shots (V)
- Mushroom, ricotta & spinach tartlets (V)
- Mushroom, thyme & goats cheese tartlets (V)
- Mini focaccia with blue cheese & rocket (V)
- Tomato & olive tapenade mini flat tarts (V)
- Fried Haloumi Skewers with a spicy salsa dip (V)

### **Substantial canapés**

- Lamb cutlet w/ anchovy & rosemary breadcrumbs, green salsa
- Baby blue cheese cheeseburgers
- Mini beef wellingtons with red wine jus
- Grilled steak and chips with béarnaise sauce
- Mini Fish `n` Chips with Tartare Sauce
- Chilli & pepper squid in a bamboo cup with creamy spicy sauce

### Sweet Canapés

- Mini cupcakes in assorted flavours
- Mini macaroons in assorted flavours
- Mini creamy New York style cheesecakes
- White chocolate & raspberry tartlets
- Vanilla cream & berries tartlets
- Mini choc cups with lime & kiwi mousse
- Mini chocolate cups with salted caramel
- Rhubarb crumble in a cup
- Mini choc cups filled w/ a creamy Raspberry Fool & pistachio crumbs
- Mini caramelised lemon tarts
- Mini ice cream cones
- Mini apple tatin
- Spoon of sticky toffee pudding with salted caramel sauce
- Mini lemon meringue pies
- Chocolate, hazelnut & salted caramel tart mini tarts