



Canapés

Fish

- King Prawns with Oriental Spices wrapped in Filo Pastry with a Coriander and Lemon Guacamole*
- Scotch Salmon with a Dill Cream Cheese on Bubble and Squeak*
- Traditional Fish and Chips served in the F.T*
- Salmon and Lime Fishcakes with a Citrus and Thyme Cream Sauce*
- Home Smoked Trout with Black Roe on a Carrot and Potato Rosti
- Bento Box Style Sushi
- Lobster Tail wrapped in Wild Rocket with Cherry Tomato Concasse and Hollandaise
- Tiger Prawns skewered with Aioli, Black Olive and Mange tout
- Smoked Salmon Tartare with Gherkins
- Roasted Baby New Potatoes with Cream Cheese and Caviar*
- Fried Spaghetti with Shrimp, basil Sun Blush Tomato and Crème Fraiche
- Crab and Ginger Fishcakes with a Tartare and Cornichon Dipping Sauce*
- Smoked Haddock and Quails egg with Spinach Coarse Grain Mustard and Tarragon Sauce*
- Green lip Mussels served in their shell with a Parsley and Lemon Dressing

Meat

- Rosemary and Lamb Kofte Kebab with a Apricot Glaze and a Mint and Garlic Dressing*
- Bangers and Mash with Fried Onions in a Crisp Bread Tartlet with a Sharp tomato Sauce*
- Dim Sum with a Plum and Chilli Dip*
- Mini Beef Burgers in a Bap with a Sweetcorn Relish*
- Roast Beef Sirloin with Béarnaise Sauce, Watercress and Toasted Brioche
- Miniature Yorkshire Puddings with Rare Roast Beef, Horseradish and Sun Dried Cherry Tomato
- Puff Pastry Tartlet with Balsamic Roasted Shallots, Parma Ham and a Thyme Hollandaise
- Duck Pate with Grape Chutney on Toasted Granary Bread
- Miniature Hot Dogs with Mustard*
- Savoury Pancakes with Shredded Duck, Cucumber Spring Onion and Black Bean Sauce
- Chilli Con Carne with Sour Cream Guacamole and Lime served with a Mango and Tomato Salsa*
- Duck Fillet With Pineapple and Hoi sin Sauce wrapped in Sesame Seeds in a Wonton Cup
- Breakfast Crustarde with Quails Egg, Crisp Bacon Fried Tomato and Onion*
- A bowl of Warm Creamed Potatoes with Horseradish with Traditional Cumberland Sausages*



Chicken

- Chicken Fillets Marinated in Jalfrezi Spices char grilled with a Mint and Lime Yoghurt Dressing
- Miniature Roast Chicken Dinners with Stuffing, Bread Sauce and Cranberry Jam*
- Mini Chicken Kiev's with a Smoked Garlic and Parsley Mayonnaise*
- Malaysian Style Satay with a Peanut Sauce and served on Banana Leaves*
- Lemon and Pepper Chicken Skewers with a Sweet Tomato and Pimento Sauce
- Tomato and Basil infused Chicken oven roasted with a Provençal Dressing
- Chicken Skewers slow roasted in Moroccan Spices served with a Aubergine and Coriander Compote
- Minced Chicken with Lemongrass and Lime Leaves Served with Sweet Chilli*
- Chicken and Tarragon Blinis with a Herbed Mayonnaise
- Chicken Wings Roasted with Sesame Seeds and Honey Served in Bowls
- Texas Flavoured Fried Chicken Cake with a Sweet corn Salsa

Vegetarian

- Caramelised Red Onion and Coarse Grain Mustard Tartlet with Cream Cheese and Parmesan
- Roasted Pepper Crustini with Basil Pesto
- Thai Spiced Samosas with a Tom Yum Sauce*
- Mediterranean Brochettes with a French Style Dressing
- Miniature Pizzas*
- Quail Egg and Spinach Florentine with Hollandaise Sauce*
- Chinese Vegetable Money Bags and a Plum Sauce*
- Vegetable Crostini with Sun Blush Tomatoes, Marinated Buffalo Mozzarella and Black Olives
- Deep Fried Tortellini with Sage and a Champagne Vinegar and Honey Dipping Sauce
- Gnocchi with Roasted Vegetables and a Pesto Dressing
- Cheese and Spring Onion Risotto Served on Spoons with a Cream Sauce

Note: * may be served warm



Sweet

- French Apple Tarts
- Fruit Scones Served with Clotted Cream Strawberry Jam and Seasonal Berries
- Mini Éclairs Filled with a variety of Creams and Chocolate
- Vodka Spiked Jellies with Fruit
- Fruit Smoothies
- Orange and Almond Cake with Mint and Blood Orange
- Chocolate Tarts with Lemon Curd
- Marshmallows and Berries served with a warm Chocolate and Amaretto Fondue
- Chocolate, Banana and Toffee Wontons with a Mango Coulis
- A Selection of Miniature French Patisseries
- Assorted Chocolate Shortbread with Seasonal fruits

Static Canapé suggestions for Occasional Tables

In addition to having Canapés handed round by our staff we can also recommend static canapés that we would place on occasional tables to which your guests can help themselves throughout the event.

- Marinated Olives with Lemon Garlic and Extra Virgin Olive Oil
- Crissini with Chilli and Tomato Salsa
- Roasted nuts with Crispy Seaweed and Sesame Oil
- Mini Poppodums with Chutneys
- Parmesan and Basil Palmiers