



Canapé Menu



CANAPÉ SELECTION

Our canapé presentation trays are inspired by rolling fields, verdant meadows and bursting flower beds that are the highlights of the British summer. We recommend a minimum of 4 items per person

CLASSIC CANAPÉS - £4.50 per item

Ham on Brown Bread with Mustard and Gherkin (EG, MI, GL, SOY, MU, SO2)

Duck Parfait, Rhubarb Compote, Flat Bread (MI, GL, SOY, CE)

Smoked Salmon Tartar with Mascarpone on Blinis (EG, MI, FI, GL, SOY)

Open Prawn with Tomato Mousseline on White Bread (MI, CR, GL, SOY)

Blinis with Mascarpone and Avruga Caviar (EG, MI, FI, MO, GL, SOY)

Tuna Mousseline with Celery & Peppers on White Bread (MI, FI, GL, SOY, CE)

Tomato Tapenade, Red and Yellow Peppers
Tomato Bread (MI, GL, SOY, SO2)

Grape with Cream Cheese and Pistachio Nut (MI, NU)

Stilton Mousse with Pecan Nut, Fig Puree on Blinis (EG, MI, NU, GL, SOY)

EXCLUSIVE SELECTION - £6.00 per item

Roast Beef with Horseradish on Yorkshire Pudding (EG, MI, GL, MU)

Duck Dome with Orange Confit (MI, CE, EG, GL, SO2)

Crostini of Pesto with Chargrilled Mozzarella and Grilled Peppers (MI, GL, SOY)

Moroccan Marinated Chicken, Dried Apricot & Mango chutney on Naan (MI, GL, SOY, MU, SO2)

Marinated Artichoke with Chorizo Fan (MI, EG, NU)

Zucchini & Pine Nut Omelette with marinated Roast Peppers (EG, MI)

Baked Polenta Cured Ham fan and Mozzarella Pearl (MI, EG, MU, CE, SO2)

Smoked Duck Roll Bishops Hat on toast (EG, MI, GL, SOY, CE)

Ham with Quail Egg, Sunny-Side-Up on Blinis (EG, MI, GL, SOY)

Mille Feuille of Smoked Chicken, Stilton & Grape (MI)

Chicken Liver Parfait, Spiced Port Jelly Tower on Toast (MI, GL)

Parma Ham Fan on Mozzarella base with Tomato Tapenade (MI, SO2)

Cocktail Prawn Salad with Crab Meat in Tartlet (EG, MI, CR, GL, CE, MU, SO2)

Quail Egg Niçoise with Olive Tapenade and Anchovy (EG, MI, FI, MU, SO2)

Avocado Salsa with Mexican Prawns in Tartlet (EG, MI, CR, GL, MU, SO2)

Salmon Tartar Pattie with Avruga on Arctic Bread (FI, MI, GL, SOY, FI, MO)

Crayfish on Pesto oil infused toasted Rye Bread, beetroot mousse basil and Lemon (CR, GL, MI)

Smoked Salmon Lemon and dill Mousse roll on charcoal shortbread, micro coriander (EG, FI, GL, MI)

Spiced aubergine square, coriander and red pepper on crostini (MI, SE, GL, SOY)

Grilled Zucchini wrap with Rocket, Peppers and Tapenade (MI, SO2)

Pea Panna Cotta on Square Fennel Biscuit with Amaranth (MI, GL, CE)

Quenelle of Goat Cheese & Onion Relish on Feuilleté (MI, GL)

Mozzarella base, Sundried Tomato Mousse, Asparagus Tip, Turmeric, Olive (MI, SO2)



DIETARY & SPECIALIST CANAPÉS - £6.00 per item

DF - Peking Duck Tower on Apricot Base

DF - Open Prawn with Tomato Tapenade on White Bread

GF - Rectangular smoked chicken stilton cream cheese
grapes pick

GF - Gluten free bread Avocado mousse Mexican Prawns
yellow salsa chives

GF - Mozzarella base sundried tomato Asparagus yellow
Cream cheese Olive

GF - Aubergine Parcel of Red Pepper and Caviar
d'Aubergine

GF/DF - Chargrilled Asparagus with cured Ham and
Sundried Tomato

VG/GF - Roasted Vine Tomato, Pesto and Shallots Salsa on
Grilled Zucchini

VG/GF - Carrot Cup with Grated Celeriac Salad and Red
Pepper

VG/GF - Half Artichoke with Pepper Mousse and Fried Leek



DESSERT CANAPÉS - £5.50 per item

Elderflower/ Blueberry & Raspberry dome on lavender & Orange shortbread (MI, GL)

Fresh Fruit on Creamy Genoise (EG, MI, GL, SOY)

Pistachio and Blackcurrant Tartlet (EG, MI, GL, SOY)

Lemon Curd meringue tartlet (EG, MI, GL)

Mini Carrot cake, Vanilla Beans dusting with Crystallised Ginger (EG, MI, NU, GL, SOY)

Rich Chocolate Brownie with Fresh Raspberry's & Cream (EG, MI, GL, NU)

Sable Biscuit, passion fruit mousse, candied lime zest (MI, GL)

Mini Fresh Fruit Tartlet with Vanilla Cream (EG, MI, GL)

Rhubarb Cream Brule & Pistachio dessert Tart (EG, MI, GL)

Mini Banoffee Pie (EG, MI, GL)