



Canapé Menu 2018

Keep the wolf from the door with these classy bite-sized nibbles - perfect with Champagne!

Cold Canapes

Smoked salmon and cream cheese blinis

Sundried tomato and cream cheese blinis (V)

Chilled gazpacho shot (V)

Chilled 'Bloody Mary' shot (V)

Chicken satay skewers (GF)

Roasted Mediterranean vegetable bruschetta (V)

Cherry tomato, mozzarella and basil kebabs (V & GF)

Crispy filo tartlets

~ Basil pesto and cream cheese with sundried tomato (V) ~

~ Salmon and chive mousse ~

~ Chicken liver parfait with red onion marmalade ~

Thai crab & chilli toasts

Sliders - filled mini homemade sesame buns

~ Lemongrass infused shredded chicken ~

Thai fish cakes topped with chilli aioli

Yorkshire pudding with rare roast beef and wasabi mayo

Hot Canapes

Oven roasted king prawn & chorizo skewers (GF)

Petite croque monsieur

Onion bhajee* (V)

Miniature toad in the holes

Homemade cheeseburger in a sesame bun

Ox cheek rendang bites*

Arancini balls*

~ Sundried tomato and parmesan (V) ~

~ Chorizo & prawn paella ~

~ Thai green chicken curry ~

Spanish style ham and cheese croquettes*

Sliders – filled mini homemade sesame buns

~ Slow braised ox cheek ~

~ Barbecued pulled pork ~

Quails scotch eggs*

Walnut crusted goats cheese bites* (V & GF)

4 canapes per person - £5.00 + VAT (£6.00)

6 canapes per person - £6.50 + VAT (£7.80)

8 canapes per person - £8.00 + VAT (£9.60)

Delivery Only – please ask for delivery charge for your area

Hire-in oven / fryer* may be required

Serving Staff - £12.00 + VAT per staff member per hour (£14.40) – minimum of 3 - 4 hours (depending on location)