



Canape Menu...

Our stunning canape menu, beautifully presented on slate platters is sure to amaze your guests!

These delicious, bite sized beauties can be either served to you by our team of brilliant waiting staff, or we can simply set up a buffet table to present the food from, along with side plates and let your guests enjoy them at leisure!

This menu goes great with drinks, as a light meal, or as an impressive 'amuse-bouche' before the main meal.

We recommend...

- 4 Options to go with welcome drinks before a three course meal
- 6 Options to constitute a starter before a one/two course meal
- 8-10 Options for a sophisticated cocktail party with drinks over the course of an evening

	2025	2026
4 Options:	£8.95 per guest	£9.95 per guest
6 Options:	£12.25 per guest	£13.50 per guest
8 Options:	£13.95 per guest	£14.95 per guest
10 Options:	£16.95 per guest	£17.95 per guest

Prices subject to VAT @ 20%
Based on a minimum of 80 guests

Meat...

Chargrilled sirloin steak Croutes w/sun-dried tomatoes, wild rocket & fresh pesto
Tequila glazed chicken w/chorizo & mango on a pastry spoon
Sticky Chinese Barbecue pork Bao Buns w/pickled red onion & toasted peanuts
Grilled chorizo & manchego pastry puffs
Mozzarella, Parma ham, honey & basil crostini
Thai Chicken Satay Skewers w/peanut, lemongrass & coconut glaze (gf)
Smoked cheddar scones w/smoked bacon butter
Mini Beef tacos w/fresh tomato salsa
Mini Jacket potatoes w/cream cheese, crispy pancetta & chive (gf)
Mini Yorkshire puddings w/rare roast beef & horseradish sauce
Confit duck spring tolls w/hoisin sauce
Korean Gochujang meatballs w/sesame & spring onions

Fish & Seafood...

Beetroot & gin cured salmon on a dill blini w/horseradish sour cream
Louisiana style crayfish slider rolls w/black pepper mayo
Garlic & lemon tiger prawns w/sugar snap peas and smoked sea salt (gf)
Crispy Thai fish cakes w/line and sesame soy dip (gf)
Tandoori prawns on mini poppadoms w/fresh raita
Crab, avocado & Sunblushed tomato crostini





Vegetarian...

Beetroot rosti w/goats cheese & toasted hazelnuts
Quails eggs and fresh hollandaise w/dill on a crispy pastry spoon
Pestro marinated feta skewers, fresh basil, cherry tomato & olives
Sweet chilli glazed halloumi nachos w/siracha, sour cream and pomegranate
Grilled peach, ricotta & honey crostini
Pumpkin, sage & parmesan aranchini balls

Vegan...

Vegan 'duck' spring rolls w/ginger, hoisin & sweet chilli dip
Guacamole, red onion & thyme on roast sweet potato croute (gf)
Curried vegetable samosa w/chilli dipping sauce
Pea, chilli & mint falafel w/green goddess dressing (gf)
Buffalo cauliflower wings w/vegan ranch dip
Maple roast pecan & vegan cream cheese crostini w/balsamic drizzle
Sticky Chinese jackfrui Bao buns, pickled red onion & toasted peanuts
Mushroom arancini balls w/fresh truffle

Something Sweet...

Mini chocolate brownies w/Biscoff frosting (gf & vegan)
Lemon drizzle bites w/pistachio and raspberry crumb (gf)
Salted caramel fudge (gf)
Homemade Oreo Cookies (Vegan)
Homemade Ferrero Rocher (gf)
Raspebery & Vanilla cheesecake bites
Mini Bannoffe Pie bites

'Tis the Season...'

Roast turkey in Filo pastry w/fresh cranberries
Stilton and pickled walnut foccaccines
Pork & onion stuffing balls wrapped in Parma ham
Chestnut, sage & apple stuffing balls
Homemade sausage rolls w/red onion chutney
Cheddar, cayenne & rosemary pastry straws

