

C A N A P É S

Wow your guests with exquisite handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

We would recommend the following:

Canapés and drinks only

Canapé reception lasting 2 hours – eight to ten canapés per head

Canapé reception lasting 3 or more hours – ten to fifteen canapés per head

Canapé reception prior to a meal

Canapé reception lasting 1 hour 3 – 4 canapés

Canapé reception lasting 1 to 2 hours 4 – 6 canapés



C A N A P É S

Meat

Lemon and Italian herbs chicken skewers
Cajun chicken skewers
Mini chicken Caesar wrap
Smoked chicken and mango cornbread muffins
Seared lamb with sundried tomato on a rosemary skewer
Rocket and Parmesan wrapped in Parma ham
Pulled Essex pork mini wrap with caramelised onion
Pork belly and chorizo with saffron aioli
Cheddar cheese, bacon and tomato tartlets
Mini bangers and mash
Seared sirloin of aged beef with sea-salt and horseradish crème fraiche
Mini beef burgers with relish, cheese and gherkins
Mini Yorkshire pudding filled with roast beef and horseradish crème
Mini cottage pies
Roast duck on potato rosti with wilted spinach

Fish

Salmon brochette with honey and ginger glaze
Teriyaki salmon skewer
Chilli and garlic tiger prawns
Filo prawns with sweet chilli dip
Spiced prawns with a red pepper salsa
Smoked salmon and cream cheese mini wrap
Smoked salmon and cream cheese blinis with caviar
Smoked mackerel pate with cranberry, lime and ginger on melba toast
Mini salmon en croûte with hollandaise
Mini fish pies with potato and cheese topping
Miniature Thai fish cakes with wasabi mayonnaise
Beer battered fish and chips topped with homemade tartare sauce
Mini prawn cocktail with crispy gem lettuce
Smoked haddock croquettes with pea puree
Scallop pops wrapped in smoky bacon

Vegetarian

Feta and watermelon skewer
Spicy butternut squash, mozzarella and basil
Bocconcini, cherry tomato and basil pesto
Selection of tempura vegetables with honey, ginger and soy dip
Mozzarella, tomato and basil pesto crostini
Goats cheese crostini with apple and walnut marmalade
Mini spinach tortilla wraps with creamed cheese and roasted red pepper
Gruyere and tomato choux fritters with rosemary skewers
Caramelised red onion and goats cheese tarts
Mini frittata topped with blue veined goats cheese and red onion jam
Sweet potato, rocket and feta frittata
Spinach feta and date samosa with chilli yoghurt
Spinach and ricotta filo parcels
Parsnip and sweet potato rosti with sweet chilli chutney

