

5 canapés per person *Good for pre-dinner nibbles (prices start from £9pp)*

8 canapés per person *Good for a short drinks reception (prices start from £14pp)*

12 canapés per person (with at least 2 substantial canapés) *Good for an all evening event (prices start from £22pp)*

This menu is a little more elaborate and will require a chef onsite to serve. Get in touch with your requirements for a full quote.



Mini Fish `n` Chips with Tartare Sauce



Seared tuna with crab salad & avocado mousse on sesame cracker



Seared foie gras on toasted brioche with caramelised orange



Shots of creamy corn soup with spicy prawn tail



Thai beef salad in wonton cones



Spiced tiger prawn skewer in a Bloody Mary shot glass

Cold Canapés

- Tamarind duck and herb salad on mini poppadums
- Green Bean and Prosciutto Negimaki
- Beef Carpaccio Crostini with Rocket, Parmesan, Crème Fraiche and Truffle Oil
- Mini beef Yorkshire pudding with rare beef & horseradish sauce
- Skewers of marinated figs with prosciutto, mozzarella & basil
- Thai beef salad in wonton cones
- Mini Peking duck pancakes with plum dipping sauce
- Asparagus & prosciutto bundles with hollandaise
- Beef tataki rolls with soy dipping sauce
- Tandoor Chicken with mint Raita on Pappadum
- Rocket, Parma Ham, Fig and Roquefort Biscotti
- Slow braised lamb breast on a chickpea fritter with wood roasted peppers and salsa verde
- Beef Tenderloin and Artichoke Purée on Rye Toasts
- Cucumber cups with tuna & avocado tartar
- Seared prawn on blinis with chunky guacamole
- Lemon flavoured salmon ceviche en croute
- Salmon, Quails Eggs and Chive Hollandaise baskets
- Wonton sesame triangles with smoked salmon & ginger salsa
- Carpaccio of sea bass on ginger sticky rice w/s shizo dressing and rock chive mayonnaise
- Spiced tiger prawn skewer in a Bloody Mary shot glass
- Asian tuna tartar on Chinese spoons with radish slices
- Shorts of creamy corn soup with spicy prawn tail
- Spicy grilled king prawn skewers with Japanese mayonnaise
- Mackarel tartar w/home cured cucumber on sesame cracker
- Sesame crusted Salmon with Orange Miso Sauce
- Seared tuna with crab salad & avocado mousse on sesame cracker
- Blue Cheese Cream on 'Tarte Fine' w/ Pear and Port Reduction (V)
- Beetroot and goats cheese macaroons (V)
- Herb and Pistachio Encrusted Goat's Cheese on a Parmesan Shortbread w/ pear chutney (V)
- Asian noodle salad on Chinese spoons (V)
- Cherry tomato & bocconcini tartlets (V)
- Grilled courgette rolls with rocket & goats cheese (V)

Hot Canapés

- Mini Eggs Benedicts
- Chicken satay skewers with peanut dipping sauce
- Lamb korma on mini poppadoms with mango chutney
- Prosciutto-Wrapped Asparagus with Truffle Butter
- Herb marinated Lamb Skewers served with Mint and Pistachio Sauce
- Lamb, feta and roast tomatoes mini towers
- Japanese chicken lollipop, Katsu curry sauce
- Shell cups with grilled scallops & pea puree
- Spoon of grilled teriyaki mackerel w/ coriander herb
- Tempura tiger prawns with creamy spicy sauce
- Seared scallops with apple crumble crust
- Seared scallop, celeriac & caper salad on oriental spoons
- Mini crabcakes with homemade mayo
- Mini salmon fishcakes with tartar sauce
- Quail Scotch eggs
- Monkfish & prosciutto skewer with homemade aioli
- Asian crab filo pastry triangles with sweet chilli dip
- Marinated tiger prawns wrapped in kataifi pastry with a chilli crème fraîche dip
- Roast fillet of sea bass on a china spoon with fennel mash and Merguez sausage salsa
- Seared foie gras on toasted brioche with caramelised orange
- Thai fishcakes with sweet chilli dipping sauce
- Mini Stilton soufflé with quince purée (V)
- Pumpkin tortellini w/ sage butter & amaretti crumb (V)
- Parmesan polenta squares w/ red wine wild mushroom (V)
- Spiced carrot soup shots (V)
- Mushroom, ricotta & spinach tartlets (V)
- Mushroom, thyme & goats cheese tartlets (V)
- Mini focaccia with blue cheese & rocket (V)
- Tomato & olive tapenade mini flat tarts (V)
- Fried Haloumi Skewers with a spicy salsa dip (V)

Substantial canapés

- Lamb cutlet w/ anchovy & rosemary breadcrumbs, green salsa
- Baby blue cheese cheeseburgers
- Mini beef wellingtons with red wine jus
- Grilled steak and chips with béarnaise sauce
- Mini Fish `n` Chips with Tartare Sauce
- Chilli & pepper squid in a bamboo cup with creamy spicy sauce

Sweet Canapés

- Mini cupcakes in assorted flavours
- Mini macarons in assorted flavours
- Mini creamy New York style cheesecakes
- White chocolate & raspberry tartlets
- Vanilla cream & berries tartlets
- Mini choc cups with lime & kiwi mousse
- Mini chocolate cups with salted caramel
- Rhubarb crumble in a cup
- Mini choc cups filled w/ a creamy Raspberry Fool & pistachio crumbs
- Mini caramelised lemon tarts
- Mini ice cream cones
- Mini apple tatin
- Spoon of sticky toffee pudding with salted caramel sauce
- Mini lemon meringue pies
- Chocolate, hazelnut & salted caramel tart mini tarts