

COLD CANAPES

Meat Selection

Smoked Chicken and Stilton Mille-feuille
Roast Beef with Horseradish on Yorkshire Pudding
Baguettine with Parfait De Canard and Cofit d'Orange
Spanish Chorizo with Avocado Salsa
Parma Ham Rose with Mixed Peppers and Flat Parsley on Feuilleté
Spicy Naan with Smoked Chicken Mousse Coriander and Mango
Emince of Smoked Duck with Sesame Seeds on Baguettine

Fish Selection

Honeyed Fresh Salmon with Avocado and Lemon on French Bread
Prawn Tower with Thai Curry on Brown Bread
Rosette of Smoked Salmon with Lemon Zest served on a Blini
Chargrilled Tuna with Spicy Tomato Salsa on Sweet Potato
Cocktail Prawn Salad with Crab Meat on Tortilla
Caesar Salad, Quails Egg and Anchovy Tartlet
Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread

Vegetarian Selection

Mozzarella, Sun Blushed Tomato and Pesto on Parmesan Shortbread
Chargrilled Carrot Zucchini Tower Red Pepper Tapenade
Fresh Asparagus Sundried Tomato and Black Olive on Baked Potato
Half Artichoke with Pepper Mousse and Fried Leek
Chargrilled Zucchini with Red Peppers and Goats Cheese
Mushroom Stroganoff and Fried Leek on Focaccia
Feta, Olive and Sundried Tomato Brochette
Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
Avocado Salsa Salad on Caprice Ficelle

HOT CANAPES

Meat Selection

Mini Beef Burger with Smoked Applewood Cheese and Red Onion Chutney
Duck Pancake with Hoi Sin Sauce
Tarragon Lemon Chicken with Sundried Tomato Dip
Cocktail Cumberland Sausages with a Dijon Mustard Dip
Grilled Lamb on a Rosemary Sprig with Béarnaise Sauce

Fish Selection

Curried Scallops with Cauliflower Purée
A Natural Smoked Haddock Fish Cake in Panko Crumbs
Tempura Prawns with Lemon and Szechuan Dip
Market Fish Goujon with Tartare Sauce
Sticky Asian Coated Salmon Cubes

Vegetarian Selection

Sundried Tomato and Basil Croquette with Saffron Mayonnaise
Welsh Rarebit
Mango and Tomato Salsa Wonton
Asparagus Tartlet with Tarragon Sauce
Camembert on Toast with Rocket and a Tomato Dip
Vegetable Samosa with Mint Raita

DESSERT CANAPES

Nougat and Pistachio Chocolate Cup
Sable Biscuit with Passion Fruit Mousse and Candied Lime Zest
Chocolate Brownie with Raspberry
Banoffee Pie
Lemon Tart
Chocolate Opera Gateau

Minimum 5 Canapés @ £19.00 per person

8 Canapés @ £29.00 per person

10 Canapés @ £36.50 per person

Per Canapé @ £3.80 per canapé

If you or your guests have a specific allergy or dietary requirement,
please speak to your Event Manager