









CANAPÉ

Example Canapé menus

Please note all prices are subject to vat, and lots more options are available on request all items are from £2.25 per item.

Meat

Beef carpaccio with horseradish, rocket and parmesan

Duck breast with port marinated cherry gel

Candied fig with Prosciutto and sun blushed tomato

Roast beef in Yorkshire pudding with creamed horseradish and chives

Slow cooked bourbon glazed pork belly

Ham hock terrine with toffee apple

Mini lamb Kofta with chilli tzatziki

Smoked ham with goats cheese cream and beetroot pickled quails eggs and pea shoots

Confit duck, hoisin, plum and pickled cucumber filo parcel

BBQ pulled chicken, maple pancake, crispy prosciutto











Fish

Spiced Prawn mousse served on brioche toast with sesame

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Smoked salmon on chive scone with crème fraiche and caviar

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Smoked salmon and crab roulade served on chive blini with lemon zest crème fraiche

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Bloody Mary prawn, cucumber, baby gem

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Asian style tiger prawn mousse with cucumber and chilli salsa

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Panko crumbed tiger prawns with lemon aioli

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Mini Fish cakes with tartare sauce <u>or</u> Thai style fishcakes with sweet chilli sauce

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Smoked mackerel pate crostini, pickled cucumber, dill

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California crayfish rolls, coriander Mayo











Vegetarian

Goats cheese cream, fire roasted red pepper purée, fresh oregano, olive oil

Bocconcini, cherry vine tomato and basil

Lightly spiced cauliflower fritter

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Avocado, mango and pink ginger mock sushi rolls

Mushroom and tarragon polenta bites

Gazpacho jelly set in cucumber

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Mature cheddar scone with spiced tomato chutney

Spring onion and goat's cheese arancini with tomato and chilli dip

Roasted red pepper with goats cheese and fresh herb mousse

Vine tomato with babaganoush, feta and basil

Beetroot, stilton, watercress and apple served on a beetroot blini



