



Canapés

Our canapé menus offer a selection of meat, fish and vegetarian bites, including soup shots and more substantial canapés with a twist. They are perfect for welcoming your guests to a pre-dinner drinks reception or simply as cocktail party food.

They are only suitable as a light refreshment and should not replace a lunch or dinner.

Our canapés can be selected and created to suit the flavour of your event.

Cold

Red Pepper and Goats' Cheese on Herb Crostini
Confit Pork and Hoi Sin, Rye Bread
Tapenade, Mozzarella and Basil Crostini
Filo Caesar Bites with Anchovy
Boursin and White Grapes with Pistachio
Parma Ham and Melon
Smoked Trout, Pink Peppercorn Mayonnaise on Sourdough
Cheddar Scones with Ham
Smoked Salmon Blini with Capers
Roast Beef with Horseradish Mayonnaise
Bulgar Wheat and Coriander Cake with Sour Cream
Fig, Pecorino and Parma Ham
Smoked Aubergine Purée on Sourdough Crostini
Gorgonzola and Sultana Crostini
Pear and Bresaola
Cherry Tomato and Boccocini Tartlet
Wild Mushroom Pate on Toast
Beef and Blue Cheese Crostini
Cod Brandade, Crisp Capers
Tuna Carpaccio, Red Pepper Chutney
Gingered Salmon and Spring Onion

Chocolate Dipped Ice Creams
Lemon Curd and Raspberry Tartlet
Chocolate and Frangelico Pudding
Raspberry and Chocolate Shots
Orange and Chocolate Shots
Chocolate Crinkle Cookies

“Whether we are making a sandwich or a banquet we aim to be, in every way, simply better”

Prue Leith



Canapés

Hot

Smoked Wensleydale and Confit Cherry Tomato Tart
Truffle Risotto Cake with Parmesan
Stilton and Caramelised Onion Tart
Cocktail Sausage with Honey and Ginger
Crab and Spring Onion Croquettes
Crispy Chorizo Parcels
Egg and Bacon Muffins
Tiger Prawn in Panko Crumb
Falafel and Guacamole
Chilli Sweetcorn Fritters
Honey and Sesame Prawns
Crunchy Chicken and Water Chestnut
Salt Cod Fritters
Chicken with Soy and Mirin
Saffron Risotto Cake, Wild Mushrooms
Prawn Chickpea Fritters
Pork Noodle Balls
Salmon Cakes with Herb Mayonnaise
Thai Chicken Rolls
Mini Pork Quesadilla
Spinach and Feta Rolls
Lamb Chipolata, Port and Mint Glaze

Berry Strudel
Cherry and White Chocolate Fritter
Mini Apple and Cinnamon Crumble
Fresh Raspberry Doughnuts, Chocolate Dip

“Whether we are making a sandwich or a banquet we aim to be, in every way, simply better”

Prue Leith



Canapés with a Twist

Beef and Red Wine Pie
Black Pudding and Apple Wonton
Watermelon, Feta and Red Pepper Lollipops
Salt and Pepper Squid
Salmon and Pineapple Chilli Glazed Skewers, Lime Crème Fraîche
Milano Salami and Gruyere Quesadilla
Lobster with Coriander Hummus
Haloumi and Char-grilled Pepper Cones
Warm Camembert and Tomato Rösti
Passion Fruit Curd, Chocolate Dipped Biscotti
Mini Butterfly Cakes

Sweet Fondue

Strawberry Champagne Dip
Crushed Cherry Muesli
Milk Chocolate Ganache with Cut Fruit
Turkish Delight
Marshmallow

Soup Shots

Roasted Beetroot and Rosemary
Red Pepper and Aged Balsamic
Spinach Shot with Wholegrain Mustard Froth
Tomato Consommé with Cucumber
Pumpkin and Sweet Chilli Oil
White Bean and Watercress

4 bites for £9.20 per person
6 bites for £13.80 per person
9 bites for £20.70 person
Including Shots

Canapés are only suitable for a drinks reception and should only be used as light refreshment.

Prices quoted exclude VAT

“Whether we are making a sandwich or a banquet we aim to be, in every way, simply better”

Prue Leith