



## **Canape Menu**

Canapes are priced at £1.50 per piece. Our Guidelines on amounts when choosing Canapés

If having Canapés before a sit-down meal we would recommend 4 – 5 per person

If having Canapés for a short cocktail reception lasting 1 hour we would recommend 6 per person

If having as Canapés for an afternoon reception we would recommend 8 – 10 per person

If having Canapés for an evening party we would recommend 10 – 12 per person

**Key: H = Hot, C = Cold, H/C = can be served hot or cold**

### **Chicken Canapes**

Chargrilled Chicken and Roasted Pepper skewers H/C

Chicken Satay Skewers H/C

Chinese Chicken Skewers H/C

Chicken and Chip cones H

Southern Fried Chicken Burgers with lettuce and Mayonnaise H

Panko Coated Chicken with Teriyaki Mayonnaise H/C

Filo Tartlets with Bang Bang Chicken C

Chicken and chorizo kebabs H/C

Tandoori chicken skewers with mint and cucumber raita H/C

### **Beef Canapes**

Potato Rosti topped with Saltbeef, mustard and Gherkin H/C

Mini burgers/cheese burgers/ cheese and bacon burgers H

Mini steak open sandwich, grain mustard mayonnaise on toasted foccacia H/C

Filo Tartlets with Asian Beef Salad C

Salsa topped Steak H

Soy & sesame glazed beef Skewers H/C

Mini meatballs with spicy tomato relish H

Chilli Tortillas H

### **Lamb Canapes**

Minted Lamb Skewers H/C

Lamb Koftas H/C

Potato Rosti topped with Roast lamb and mint Jelly H/C

Mini Lamb burgers stuffed with cheese H

Shepherds pies H

Lamb, Pea and Mint Balls H

## **Pork Canapes**

Yorkshire pudding stuffed with Sausage and Mash H  
Honey Mustard Roasted Cocktail Sausages H/C  
Baby Potatoes filled with Cheese and Bacon H  
Pulled Pork and Slaw burgers H  
Mini hotdogs H  
Chinese Pork Belly H  
Bacon and Egg on Toasted Brioche C  
Chorizo Tortilla C  
Pea cream with a Pancetta Crumb H  
Scallop, Chorizo and Sweetcorn Puree Spoons H  
Sausage and Black Pudding Rolls H/C

## **Duck Canapes**

Gressingham duck on a potato rosti, orange confit and crisp leeks H/C  
Brioche Toasts with Duck Pate and Red Onion Marmalade C  
Hoi Sin Duck spoons C

## **Salmon and Seafood**

Crab Cakes with Lime Chilli Mayo H/C  
Fish and Chip cones H  
Salt and Pepper Squid Skewers with Chili Lime Mayo H  
Salt and Pepper Prawn Cones H  
Caesar Salad Tartlets C  
Smoked Salmon, Creme Fraiche and Caviar Blinis C  
Prawn and Crab Cocktails C  
Smoked Salmon, Dill and Cream Cheese Roulade on Crostini C  
Smoked Mackerel Pate with Beetroot Horseradish C  
Filo Tartlets with Crab, Ginger and Lime C  
Cocktail Dill Scones topped with Smoked Trout and Horseradish Cream C  
Smoked Mackerel Choux Buns C  
Teriyaki Salmon Skewers H/C  
Honey and ginger glaze Salmon H/C  
Garlic and Chilli Prawn Skewers H/C  
Crispy Squid with Aioli H  
Mini cod, salmon and tuna skewers H  
Mini fish pies with a potato and cheese topping H

## **Vegetarian Canapes**

Bubble and Squeak Croquettes with Truffle Crème Fraiche H  
Butternut squash, Sage and Parmesan Fritters with caramelized onion dip H/C  
Vegetable Spring Rolls with Sweet Chilli Sauce H/C  
Mushroom Filo Tarts H  
Goats Cheese and Caramelized Onion Pinwheels H/C  
Pan Fried Brie Bites with Cranberry Dip H  
Potato Rosti topped with Pesto, Artichoke and Sundried Tomato H/C  
Gruyere Potato Soufflés H  
Cauliflower Textures Spoons H

Risotto Spoons H  
Brie and Cranberry Tarts H  
Crostini with Goats Cheese and Sundried Tomato C  
Roquefort Shortbread with Garlic Cream Cheese C  
Tomato, Feta and Basil Filo Tarts C  
Gazpacho Shots C  
Whipped goats cheese on sweet potato with roasted beetroot C  
Baby Potatoes filled with Cheese and Chives H  
Pesto, Sundried Tomato and Artichoke Tarts C  
Tomato, Basil and Mozzarella Bruschetta C  
Baby Parmesan & Rosemary Shortbreads with Roast Cherry Tomato & Feta Cheese C  
Goats Cheese and Caramelized Onion Choux Buns C  
Broccoli and Stilton Tarts C  
Crusted Halloumi with Sweet Chili Dip H  
Vegetable Dumplings with Sesame Soy Dip H

### **Sweet Canapes**

Fruit Tarts with Crème Patisserie  
Popping white chocolate and raspberry Cheesecake  
Crème Bruleè (vanilla, irish cream, white chocolate)  
Triple Chocolate Brownies  
Lemon Tarts  
Chocolate Mousse Shots  
Fruit Crumble  
Fruit Pavlova's  
Banoffee Pies  
Pecan pies  
Treacle Tart  
Eton mess  
Lemon Posset  
Tiramisu  
Sticky Toffee Pudding  
Trifle (traditional, black forest)  
Chocolate Ganache Tarts  
NY Cheesecake  
Cinnamon Apple Crumble Cake  
Iced Berries with hot white chocolate sauce  
Chocolate Orange Cake  
Fresh Fruit Kebabs  
Scones with clotted cream and Jam