



Canape Menu

Canapes are priced at £1.75 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

If you would like staff to serve your canapes they are charged at £12 per hour with a minimum of 3.5 hours. We would recommend 1 member of staff for every 20 guests.

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

Crispy Garlic and Herb Chicken with Chilli and Tomato H

Chicken Ceaser Salad Tarts 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

Steak Tartare on Toasted Bread C

Lamb Canapes

Minted Lamb Skewers H/C

Lamb Koftas H/C

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

Potato Rosti with Aubergine Canponata and Lamb Rump H

Mini Lamb burgers stuffed with cheese H

Shepherds pies H

Lamb, Pea and Mint Balls with a gravy dipping sauce H

Pork Canapes

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

Chorizo Tortilla C

Pea cream with a Pancetta Crumb H

Scallop, Chorizo and Sweetcorn Puree Spoons H

Scallop, Black Pudding and Pea Puree Spoons H

Sausage and Black Pudding Rolls H/C

Ham and Cheese Croquettes H

Chorizo Mac and Cheese H

Roasted Chorizo with Red Wine H

Bangers and Mash Spoon H

Croque Monsieurs H

Paellla Arincini H

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

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

Crab Mayonnaise on Chili Shortbread
Smoked Mackerel Choux Buns C
Sesame Seared Tuna with Wasabi Mayo and Pickled Ginger 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
Crayfish macaroni Cheese H
Crab Arancini H
Smoked Mackerel and Horseradish on Beetroot Rosti C

Vegetarian and Vegan 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 (VG)
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 (VG)
Risotto Spoons H
Brie and Cranberry Tarts H
Crostoni with Goats Cheese and Sundried Tomato C
Roquefort Shortbread with Garlic Cream Cheese C
Tomato, Feta and Basil Filo Tarts C
Gazpacho Shots C (VG)
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
Goats Cheese and Caramalised Onion Tarts H
Halloumi Fries with Sweet Chili Dip H
Vegetable Dumplings with Sesame Soy Dip H (VG)
Caponata and Feta Tarts H/C
Quails Egg on Toast H
Halloumi, Avocado and Tomato Bruschetta H
Falafel Burger H (VG)
Crispy Aubergine with Honey H (VG)
Fried Manchego with TOMato Chili Dip H
Bang Bang Cauliflowe H (VG)
Avocado, TOMato and Basil Bruschetta C (VG)

Smashed Avocado on Toast topped with roasted cherry tomato C (VG)
Potato Bravas Cones H (VG)
Truffle Macaroni Cheese H
Welsh Rarebit Bites H
Tempura Cauliflower with Teriyaki Mayo H (VG)
Sweetcorn Fritters topped with avocado Salsa H/C

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