



## **Canape and Bowl Food Combo Menu (minimum 30 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 Caesar 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

Tuna Tartare Shells C  
Crab, avocado and prawn crispy cones C  
Fish Finger Burgers with lettuce and tartare sauce H

### **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  
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 (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 rosated 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  
Mini "beyond" burgers (can be vegan)

### **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

## **Bowl Food**

### **Chicken Dishes**

Thai Green/Red Chicken Curry and Jasmine Rice  
Chicken and Chorizo Paella  
Chicken Satay and Rice  
Chicken Chasseur on Creamed Potatoes Baby Green Beans  
Chicken Korma/Masala on Coconut Rice  
Chicken, Chorizo and Haloumi with Onions, Peppers and Roasted New Potatoes  
Garlic and Herb Chicken Goujons with Chips  
Cajun chicken gumbo  
Southern Fried Chicken with creamed corn and fries  
Chicken jambalya  
Chicken Katsu with Sticky Rice  
Jerk Chicken, Rice and Peas

### **Beef Dishes**

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream  
Penne Bolognese with Garlic Crutons and Parmesan Cream  
Creamy Beef Stroganoff with Rice

Steak and Chips with Peppercorn Sauce and Crispy Onion Rings  
Beef in Blackbean Sauce with Noodles and Beansprouts  
Beef Bourguignon and Mash with Green Beans  
Crispy Chilli Beef with Egg Fried Rice  
Meatballs with Spicy Tomato Sauce on Spaghetti  
Slow cooked BBQ beef brisket, corn bread and slaw  
Beef Shortribs on Creamy Cauliflower Puree

### **Lamb Dishes**

Moroccan Lamb with Cous Cous  
Braised Shoulder of Lamb with Goats Cheese Mash  
Minted Lamb Skewers with Roasted Vegetable Cous Cous  
Lamb Koftas, with Rustic Tabouli and Tzatziki  
Rump of Lamb on Caponate with Salsa Verde

### **Pork Dishes**

Sausages with Mustard Mash and Onion Gravy  
Hung Sau Pork Belly and Egg Fried Rice  
Sweet and Sour Pork on Egg Fried Rice  
BBQ Pulled Pork, Slaw and Sweet Potato Fries  
Chorizo Macaroni Cheese

### **Fish Dishes**

Roasted Salmon on Crushed Potatoes and Pea Puree  
Fish Pie  
Prawn Pad Thai  
Scampi with Chips and Tartar  
Smoked Haddock, Bubble and Squeak and Fried Quails Egg  
Risotto with Scallops and Minted Peas  
Smoked Salmon and Prawn Tagliatelle with Dill and Cream  
Teriyaki Salmon on Noodles  
Roasted Cod on Chorizo, Butterbean and Tomato Stew

### **Vegetarian and Vegan Dishes**

Mushroom Risotto with Parmesan shavings and Truffle Oil  
Butternut Squash and sage Risotto  
Vegetable Tagine with Cous Cous (vegan)  
Vegetable Gumbo with rice (vegan)  
Creamy Mushroom Stroganoff with Rice  
Thai Green/Red Vegetable Curry with Jasmine Rice (vegan)  
Vegetable and Bean Chilli with Rice and Sour Cream (vegan - no sour cream)  
Truffle Macaroni Cheese  
Falafel with Hummous and Chickpea Cous Cous (vegan)  
Lebanese Aubergine and Chickpea Stew with rice (vegan)  
Sticky Chilli Cauliflower with Egg Fried Rice  
Miso Aubergine with Sticky Rice

### **Cold Bowls**

Chicken Ceaser Salad  
Greek Salad  
Pesto, Spinach and Pinenut Pasta  
Tahni Cauliflower, caramalized onions and giant cous cous  
Smoked Mackrel, Beetroot and New Potatoes  
Heritage Tomatoes, Aubergine, Mozerella and Salsa Verde  
Hoi Sin Duck Salad  
Seared Tuna Niscoise  
Thai King Prawns with Noddles  
Coronation Chicken Salad  
Squid, Chickpeas and Chorizo  
Salmon Poke Bowl  
Poached Salmon with Creamy Dill Potato Salad  
Pasta, Ham Hock and Peas  
Oriental Beef Noodles  
Teriyaki Salmon Noodles  
King Prawn and Crayfish Cocktail  
Falalfel Buddah Bowl  
Steak Tartare with Crispy Toasts  
Lamb, Pea, Mint and Feta

### **Loaded Fries Bowls**

Triple cooked chips topped with:

- cheese and crispy bacon
- meat or vegetable chili, gaucamole, sour cream and cheese
- bbq pulled pork
- bacon cheeseburger
- curried butter chicken
- mexican street corn

### **Sweet Bowls**

Winter Crumble with Custard.  
Eton Mess.  
Popping Candy Cheesecake  
Triple Chocolate Mousse.  
Crème Brulee  
Sticky Toffee Pudding and Custard  
Tiramisu  
Summer Fruit Trifle  
Tropical Fruit Salad  
Strawberries and Cream  
Profiteroles in a Warmed Rich Dark Chocolate Sauce  
Lemon Possett With Lavender Shortbread  
Bread and Butter Pudding  
Chocolate and Caramel Brioche Pudding  
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

£19.00 per head = 5 canapes and 2 bowls per person

£22.00 per head = 7 canapes and 2 bowls per person

£23.00 per head = 4 canapes and 3 bowls per person

£27.00 per head = 6 canapes and 3 bowls per person

Additional items:

Canapés = £1.75 per piece, Bowls = £6.00 per bowl