



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 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
Paella 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
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

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

Beef Dishes

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream
Beef Lasagne
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

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)

Vegetable Lasagne

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)

Pesto, Spinache and Toasted Pine Nut Tagliatelle

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

Sweet Bowls

Winter Crumble with Custard.

Eton Mess.

Popping Candy Cheesecake Triple Chocolate Mousse.

Crème Brulee
Sticky Toffee Pudding and Custard
Hot Chocolate Malteser Pudding
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

Waiting staff are £12 per hour with a minimum of 4 hours we would advise 3 staff for events of 50-80 guests.

Additional items:

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