



Spring | Summer 2018

Canapé Menu

Smoked salmon, crème fraîche & cucumber blini: A Mimosa Classic
Mini kaffir lime fishcakes* (gf, df)

Smoked mackerel pâté with cornichons on toasted garlic bread
Mackerel on toasted rice seaweed round with a dash of horseradish (gf)

Prawn & courgette skewers (gf, df) *

Atlantic prawn fritters with coriander & chili (gf, df)*

Milano salami with almond stuffed queen olives (gf, df)

Quail egg black sesame seeds & crispy pancetta (gf, df)

San Daniele ham, fig & balsamic reduction (gf, df)

Cantaloupe melon, San Daniele ham & fresh mint (gf, df)

Confit duck rilette & red onion chutney on toasted brioche

Smoked duck breast with fresh raspberry (gf, df)

Baby asparagus & smoked ham tartlets *

Rare roast beef with silverskin onions & horseradish (gf)

Chicken, celeriac remoulade on a garlic crostini

Potato & Manchego Dauphine (v, gf) *

Feta & sun dried tomato tartlets (v)

Kalamata olive tapenade on granary crouton (vg)

Deep fried mini felafel loops with macerated cucumber & tzatziki (v, gf)

Roasted aubergine mousse on crouton (v, df)

Mini macaroons champagne, strawberry passion fruit (gf)

Mini chocolate tartlets (v)

* These canapés are lovely cold but can also be oven heated before serving if you have facilities available

Our canapés are best enjoyed as a menu, choose :

4 canapés for £9.00

7 canapés £14.50

11 canapés for £20

Individually priced at £2.50 per canapé

Your menu will include 1 of each canapé choice per guest.

We require a 20 person minimum for canapé orders.

We can deliver on our own serving plates or disposables.

Our menus are flexible and can be adapted to suit your guests' dietary requirements.

We would be happy to provide staffing, tableware & furniture