

Canapé deliveries are made from 14:00 to 17:00

Canapes are supplied on reusable platters that we will collect after your event.

Please do not throw these away!

This menu will be served from 1st February 2022 to 31st May 2022

Allergen information is available on our website and is supplied with your order

Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts

Items marked with (h) are delivered cold but can be served hot with chef on site

Full Ts & Cs on our website

Canapés



Classic combinations meet innovative ingredients for the perfect bite-sized canapés

VEGETARIAN

Goats Cheese & Cashew (v, n) <i>lemon marinated goats cheese with toasted cashews</i>	£1.95
Pumpkin Croquette (v, d) <i>seasonal squash with a crisp breadcrumb coating</i>	£1.85
Tomato Bruschetta (v) <i>slow roasted tomato with basil and balsamic on bruschetta</i>	£1.82
Bella Lodi Shortbread with Basil Pesto (v) <i>homemade cheese shortbreads with pesto & oven dried cherry tomato</i>	£1.90
Feta & Honey Crostini (v) <i>with fresh thyme and a light garlic oil</i>	£1.92
Slow Roast Tomato, Basil & Mascarpone (v, g) <i>with grated bella lodi and lemon zest</i>	£1.85

VEGAN

Pea & Mint Crostini (vegan, d) <i>poached pea and mint on crisp sour dough crostini</i>	£1.85
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) <i>pan fried peppers and homemade houmous on blackened courgette</i>	£1.90
Broccoli Picante (vegan, g, d) <i>crisp broccoli florets with chilli & garlic</i>	£1.80

SWEET

Berry Mousse in Chocolate Cup (v, g) <i>elegant dark chocolate with sharp season's berry mousse</i>	£1.90
Lemon Meringue Tartlet (v) <i>peaked meringue with homemade lemon curd in a pastry crown</i>	£2.20
Salted Caramel & Almond Truffle (v, n) <i>An indulgent treat</i>	£1.90
Sheba Chocolate Tartlet (v, n) <i>the queen's silky rich dark sauce in a crisp case</i>	£1.90
Fruit Kebab (vegan, g, d) <i>dainty colourful fruits</i>	£1.80

MEAT

Soya & Honey Beef (d) <i>flash grilled fillet on a skewer with edamame bean or chilli</i>	£2.25
Teriyaki Beef (d) <i>fillet of beef flash fried in teriyaki with spring onion</i>	£2.10
Duck Pancake & Hoisin (d, n) <i>with courgette, red pepper, carrot & coriander</i>	£2.10
English Fillet (d) <i>Aberdeen Angus beef flash fried with Coleman's</i>	£2.30
Prosciutto & Pear (g, d) <i>fresh pear & rocket rolled in prosciutto</i>	£2.05
Jerk Chicken & Orange Skewer (d) <i>juicy orange works well with Jamaican spiced chicken</i>	£2.10

FISH

Chalk Stream Farm Trout Gravavlax Crostini <i>with cream cheese & dill</i>	£2.10
Salmon Teriyaki (d) <i>Scottish salmon fillet flash fried in teriyaki on skewers</i>	£2.20
Hot Roast Salmon Sour Bread <i>Hebridean salmon with ricotta and lime on sour bread</i>	£2.20

NIBBLES (no minimum)

Crudités (vegan, g, d) <i>cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & humous</i>	£2.20
Cheese Straws - 2 per portion (v) <i>with Coleman's & Bella Lodi</i>	£2.70
Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) <i>walnut, cashew, hazlenut and peanut</i>	£5.55
Mini Bowl - Olive Mix 170g (vegan, g, d) <i>green, black, capers and sun dried tomato in olive oil</i>	£3.90
Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)	£1.80
Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)	£2.20

Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus

CANAPÉ SET MENU

one of each canapé per person (min 25)

- £16.50 per person -

Honeysuckle (8 canapés per person)

Goats Cheese & Cashew Crostini (v, n)
Tomato Bruschetta (v)
Bella Lodi Shortbread with Basil Pesto (v)
Feta & Honey Crostini (v)
Duck Pancake & Hoisin (d, n)
Soya & Honey Beef (d)
Hot Roast Salmon Sour Bread
Salmon Teriyaki (d)

Saffron (8 canapés per person)

Pumpkin Croquette (v, d)
Slow Roast Tomato, Basil & Mascarpone (v, g)
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)
English Fillet (d)
Duck Pancake & Hoisin (d, n)
Prosciutto & Pear (g, d)
Chalk Stream Farm Trout Gravavlax Crostini
Hot Roast Salmon Sour Bread

Lavender - (8 canapés per person)

Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)
Feta & Honey Crostini (v)
Pea & Mint Crostini (vegan, d)
Broccoli Picante (vegan, g, d)
Teriyaki Beef (d)
Jerk Chicken & Orange Skewer (d)
Chalk Stream Farm Trout Gravavlax Crostini
Hot Roast Salmon Sour Bread