



Canapé deliveries are only made from 14:00  
Canapés 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 2019 to 31st May 2019

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

Dietary legend: v = vegetarian, g = gluten free, 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

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

## VEGAN

<b>Pea &amp; Mint Crostini (vegan, d)</b>	<b>£1.82</b>
<i>poached pea and mint on crisp sour dough crostini</i>	
<b>Chargrilled Courgette &amp; Red Peppers with Houmous (vegan, g, d)</b>	<b>£1.82</b>
<i>pan fried peppers and homemade houmous on blackened courgette</i>	
<b>Broccoli Picante (h) (vegan, g, d)</b>	<b>£1.75</b>
<i>crisp broccoli florets with chilli &amp; garlic</i>	

## VEGETARIAN

<b>Fig &amp; Stilton on Oatcake (v)</b>	<b>£1.90</b>
<i>fig puree &amp; Colston Basset on homemade oatcake</i>	
<b>Goats Cheese &amp; Cashew Crostini (v, n)</b>	<b>£1.92</b>
<i>lemon marinated goats cheese with toasted cashews</i>	
<b>Aubergine with Pomegranate (v, g)</b>	<b>£1.92</b>
<i>seared aubergine with yoghurt, mint and pomegranate</i>	
<b>Crisp Cheese Risotto Arancini (h) (v)</b>	<b>£1.87</b>
<i>feta, tomato and tarragon fried risotto cake</i>	
<b>Tomato Bruschetta (v)</b>	<b>£1.82</b>
<i>slow roasted tomato with basil and balsamic on bruschetta</i>	
<b>Beetroot &amp; Broccoli Tartlet (v)</b>	<b>£1.80</b>
<i>beetroot houmous &amp; fresh broccoli in a tomato pastry tartlet</i>	
<b>Bella Lodi Shortbread with Basil Pesto (v)</b>	<b>£1.82</b>
<i>homemade cheese shortbreads with pesto &amp; oven dried cherry tomato</i>	
<b>Goats Curd &amp; Sambal Oelek Crostini (v)</b>	<b>£1.80</b>
<i>with black olive on sour dough crostini</i>	
<b>Feta &amp; Honey Crostini (v)</b>	<b>£1.87</b>
<i>with fresh thyme and a light garlic oil</i>	
<b>Colston Basset &amp; Poached Pear Oatcake (v, n)</b>	<b>£1.80</b>
<i>with caramelised walnuts</i>	
<b>Slow Roast Tomato, Basil &amp; Mascarpone (v, g)</b>	<b>£1.82</b>
<i>with grated bella lodi and lemon zest</i>	

## NIBBLES

<b>Crudités (vegan, g, d)</b>	<b>£2.00</b>
<b>Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)</b>	<b>£4.50</b>
<i>walnut, cashew, hazlenut and peanut</i>	
<b>Mini Bowl - Olive Mix 170g (vegan, g, d)</b>	<b>£3.50</b>
<i>green, black, capers and sun dried tomato in olive oil</i>	
<b>Cheese Straws - 2 per portion (v)</b>	<b>£2.50</b>
<i>with Coleman's &amp; bella lodi</i>	
<b>Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)</b>	<b>£1.00</b>
<b>Kettle Crisps with Salsa Dip (vegan, g, d)</b>	<b>£1.30</b>

## MEAT

<b>Dorset N Duja with Broad Bean &amp; Mint Puree</b>	<b>£1.75</b>
<i>a dorset made version of the spicy salami spread with a shallot and white wine broad bean puree on a sourdough crostini</i>	
<b>Bacon &amp; Prune (h) (g, d)</b>	<b>£1.87</b>
<i>soft prune baked in English bacon with rosemary</i>	
<b>Teriyaki Beef (h) (d)</b>	<b>£1.95</b>
<i>fillet of beef flash fried in teriyaki with spring onion</i>	
<b>Duck Pancake &amp; Hoisin (d, n)</b>	<b>£1.95</b>
<i>with courgette, red pepper, carrot &amp; coriander</i>	
<b>Candied Bacon, Apple &amp; Blue</b>	<b>£1.90</b>
<i>blue cheese with candied bacon and apple on puff pastry</i>	
<b>English Fillet (h) (d)</b>	<b>£1.99</b>
<i>Essex beef flash fried with Coleman's</i>	
<b>Prosciutto &amp; Pear (g, d)</b>	<b>£1.97</b>
<i>fresh pear &amp; rocket rolled in prosciutto</i>	
<b>Thai Chicken Salad Wonton Cup (d) NEW</b>	<b>£1.90</b>
<i>slow cooked chicken with chilli, ginger, coriander, lime &amp; garlic in a crispy wonton pastry cup</i>	
<b>Venison Chorizo &amp; Beauvale on Oatcake</b>	<b>£1.95</b>
<i>Great Glen chorizo with a new soft blue from Cropwell Bishop with pear chutney on homemade oatcakes</i>	
<b>Chicken Mousse &amp; Parma Ham Roulade (g)</b>	<b>£1.92</b>
<i>with pesto &amp; bella lodi</i>	
<b>Smoked Lamb with Artichoke Puree</b>	<b>£1.99</b>
<i>home smoked pink &amp; tender lamb on crostini</i>	
<b>Jerk Chicken &amp; Orange Skewer (d)</b>	<b>£1.82</b>
<i>juicy orange works well with Jamaican spiced chicken</i>	
<b>Cured Ham Crostini</b>	<b>£1.92</b>
<i>Gloucestershire ham with mascarpone</i>	
<b>Soya &amp; Honey Beef (d)</b>	<b>£1.97</b>
<i>flash grilled fillet on a skewer with edamame bean or chilli</i>	

## SWEET

<b>Berry Mousse in Chocolate Cup (v, g)</b>	<b>£1.80</b>
<i>elegant dark chocolate with sharp season's berry mousse</i>	
<b>Lemon Meringue Tartlet (v)</b>	<b>£1.80</b>
<i>peaked meringue with homemade lemon curd in a pastry crown</i>	
<b>Fresh Fruit Tartlet (v, n)</b>	<b>£1.80</b>
<i>seasonal fruits with crème patissiere in sweet pastry</i>	
<b>Sheba Chocolate Tartlet (v, n)</b>	<b>£1.80</b>
<i>the queen's silky rich dark sauce in a crisp case</i>	
<b>Fruit Kebab (vegan, g, d)</b>	<b>£1.70</b>
<i>dainty colourful fruits</i>	

## FISH

<b>Trout Crostini</b>	<b>£1.90</b>
<i>Dorset trout with goat's cheese and dill</i>	
<b>Chalk Stream Farm Trout Gravavlax Crostini</b>	<b>£1.90</b>
<i>with cream cheese and dill</i>	
<b>Salmon Teriyaki (h) (d)</b>	<b>£1.99</b>
<i>Scottish salmon fillet flash fried in teriyaki on skewers</i>	
<b>Hot Roast Salmon Sour Bread</b>	<b>£1.99</b>
<i>Hebridean salmon with ricotta and lime on sour bread</i>	

## CANAPÉ SET MENU

one of each canapé per person (min 25)

### SAFFRON

- Slow Roast Tomato, Basil & Mascarpone (v, g)
- Jerk Chicken & Orange Skewer (d)
- Hot Roast Salmon Sour Bread
- Smoked Lamb with Artichoke Puree
- Crisp Cheese Risotto Arancini (v)
- Chargrilled Courgette & Red Peppers with Houmous (vegan)
- English Fillet & Coleman's (d)
- Trout Crostini
- £15.20p/p**

### HONEYSUCKLE

- Tomato Bruschetta (v)
- Feta & Honey Crostini (v)
- Bella Lodi Shortbread with Basil Pesto (v)
- Salmon Teriyaki (d)
- Goats Cheese & Cashew (v) ( n)
- Soya & Honey Beef (d)
- Hot Roast Salmon Sour Bread
- Aubergine with Pomegranate (v, g)
- £15.30p/p**

### LAVENDER

- Thai Chicken Salad Wonton Cup (d)
- Broccoli Picante (vegan, g)
- Trout Crostini
- Crostini with Pea & Mint (vegan)
- Feta & Honey Crostini (v)
- Teriyaki Beef (h) (d)
- Fig & Stilton on Oatcake (v)
- Salmon Teriyaki (h) (d)
- £15.10p/p**



**ROSE** 

- Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d)
- Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d)
- Pork Belly, Crackling and Celeriac Puree Spoon (h) (g)
- Jersey Scallops with Warm Prawn Cream (h) (g)
- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g)
- Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v)
- Confit Duck Croquette with Truffle Hollandaise (h)
- Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d)

**£18.00 per person**

**VIOLET**

- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g)
- Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g)
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v)
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d)
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v)
- Beetroot Gravadlax Crostini with Keta & Dill
- Chargrilled Tandoori Chicken on Homemade Naan

Salted Caramel & Chocolate Tartlet (v)

**£17.60 per person**

 **Chef required**





*For items where a chef on site is required, prices are not inclusive of service staff, chefs or cooking equipment. Glassware is also available for hire.*

**INDIVIDUAL CANAPÉS**



**MEAT**

-  Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d) £2.30
-  Confit Duck Croquette with Truffle Hollandaise (h) £2.10
-  Duck Liver Parfait with Kumquat & Hazelnut (g, n) £2.10
-  Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d) £2.10
-  Beef Yakitori Spoons (d) £2.30
-  Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Radish Cress £2.95
-  Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g) £2.15
-  Sherry Marinated Chicken & Sherry Cream Foam Shots (h) (g) £2.30
-  Minted Lamb Pie & Mustard Mash Spoon (h) £2.20
-  Slow Cooked Lamb with Chilli & Pomegranate Dressing (h) (g, d) £2.25
-  Parma Ham & Cantaloupe Melon Caviar Spoons (g, d) £2.30
-  Pork Belly, Crackling and Celeriac Puree Spoon (h) (g) £2.35
-  Quail & Black Pudding Scotch Eggs (d) £2.10
-  Mini Lime & Garlic Marinated Chicken Skewers & Guacamole Shots (g, d) £2.40
- Chargrilled Tandoori Chicken on Homemade Naan £2.10

**FISH**

-  Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d) £2.35
-  Sake Marinated Salmon with Soy, Ginger & Chilli Dip (d) £2.30
-  Jersey Scallops with Warm Prawn Cream (h) (g) £2.65
-  Deep Fried Tempura Oyster (h) (d) £3.45
- Beetroot Gravadlax Crostini with Keta & Dill £2.10

**VEGETARIAN**

-  Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g) £2.20
- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g) £2.10
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d) £2.10
-  Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v) £2.30
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v) £2.20
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v) £2.20

**SOMETHING SWEET**

-  Mascarpone & Glacé Fruit Cannoli (v) £2.65
-  Cherry Picker (v, n) £3.10
- Selection of Homemade Macaron de Paris (v, n) £2.65
- Salted Caramel & Chocolate Tartlet (v) £2.65

*All prices are subject to VAT*