

Canapé deliveries are only made from 14:00
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 October 2020 to 31st January 2021

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

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)

- £15.60 each per person -

SAFFRON

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

HONEYSUCKLE

- Goats Cheese & Cashew Crostini (v, n)
- Tomato Bruschetta (v)
- Beetroot & Broccoli Tartlet (v)
- Feta & Honey Crostini (v)
- Preserved Lemon & Broad Bean (vegan, g, d)
- Soya & Honey Beef (d)
- Home Cured Citrus Salmon
- Salmon Teriyaki (d)

LAVENDER

- Fig & Stilton on Oatcake (v)
- Goats Curd & Sambal Oelek Crostini (v)
- Pea & Mint Crostini (vegan, d)
- Broccoli Picante (h) (vegan, g, d)
- Teriyaki Beef (h) (d)
- Chicken Ballotine on Rosemary Shortbread
- Chalk Stream Farm Trout Gravavlax Crostini
- Salmon Teriyaki

VEGAN

- Pea & Mint Crostini (vegan, d)** £1.85
poached pea and mint on crisp sour dough crostini
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)** £1.90
pan fried peppers & homemade houmous on blackened courgette
- Broccoli Picante (h) (vegan, g, d)** £1.80
crisp broccoli florets with chilli & garlic
- Preserved Lemon & Broad Bean (vegan, g, d)** £1.85
on rye crostini dressed with herb oil

VEGETARIAN

- Fig & Stilton on Oatcake (v)** £1.95
fig puree & Colston Basset on homemade oatcake
- Goats Cheese & Cashew Crostini (v, n)** £1.95
lemon marinated goats cheese with toasted cashews
- Pumpkin Croquette (v, d)** £1.85
seasonal squash with a crisp breadcrumb coating
- Aubergine with Pomegranate (v, g)** £1.92
seared aubergine with yoghurt, mint and pomegranate
- Beetroot & Broccoli Tartlet (v)** £1.85
beetroot houmous & fresh broccoli in a tomato pastry tartlet
- Goats Curd & Sambal Oelek Crostini (v)** £1.85
with black olive on sour dough crostini
- Slow Roast Tomato, Basil & Marscapone (v, g)** £1.85
with grated bella lodi and lemon zest

FISH

- Home Cured Citrus Salmon** £1.98
on a rye crostini
- Chalk Stream Farm Trout Gravavlax Crostini** £1.98
with cream cheese & dill
- Salmon Teriyaki (h) (d)** £2.10
Scottish salmon fillet flash fried in teriyaki on skewers
- Hot Roast Salmon Sour Bread** £1.99
Hebridean salmon with ricotta and lime on sour bread

MEAT

- Soya & Honey Beef (d)** £2.05
flash grilled filet on a skewer with edamame bean or chilli
- Teriyaki Beef (h) (d)** £1.98
fillet of beef flash fried in teriyaki with spring onion
- Duck Pancake & Hoisin (d, n)** £1.98
with courgette, red pepper, carrot & coriander
- English Fillet (h) (d)** £2.10
Aberdeen Angus beef flash fried with Coleman's
- Candied Bacon, Apple & Blue** £1.95
blue cheese with candied bacon and apple on puff pastry
- Chicken Ballotine on Rosemary Shortbread** £1.95
free range chicken with ham hock & broad bean puree on home-made rosemary shortbread

SWEET

- Berry Mousse in Chocolate Cup (v, g)** £1.90
elegant dark chocolate with sharp season's berry mousse
- Mini Mince Tart - December Only (v, n)** £1.80
English strawberries dipped in dark chocolate
- Salted Caramel & Almond Truffle (v, n)** £1.90
an indulgent treat
- Sheba Chocolate Tartlet (v, n)** £1.90
seasonal fruits with creme patissiere in sweet pastry
- Fruit Kebab (vegan, g, d)** £1.80
dainty colourful fruits

NIBBLES (no minimum)

- Crudités (vegan, g, d)** £2.20
cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous
- Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)** £5.25
walnut, cashew, hazelnut and peanut
- Mini Bowl - Olive Mix 170g (vegan, g, d)** £3.70
green, black, capers and sun dried tomato in olive oil
- Cheese Straws - 2 per portion (v)** £2.70
with Coleman's & Bella Lodi
- Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)** £1.50
- Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)** £1.95