



## Canapés

Honey and Mustard Farmhouse Sausages  
Brochette of Mixed Roasted Peppers, Shallots & Chives  
Smoked Duck with Onion Compote and Sesame seeds  
Filo Tartlet of Caesar Salad, Avocado Mousse on Cheese Feuillet.  
Yorkshire pudding with Pink Beef and a Horseradish mash.  
Rosette of Smoked Salmon with a dill mousse and lemon thyme.  
Fresh asparagus wrapped in Parma ham on sun-dried tomato mousse  
Buffalo mozzarella with roasted vine tomato and basil.  
Asparagus tips served with a warm hollandaise.  
Tomato and Quail Egg crostini  
Smoked salmon Tartar with crème fraiche on brown bread  
Marinated soy & sesame tuna cubes.  
Ricotta & aubergine mousse croustade  
Roast pumpkin and sage filo cups with crème fraiche  
Smoked salmon roll stuffed with avocado mousse  
Artichoke pesto on walnut bread with Parmesan  
Queen scallop with prosciutto & sauce béarnaise  
Foie gras with truffle  
Medallion of Lobster with oysters.  
Sea bass on a bed of Thai noodles  
Tiger prawn on sesame toast with chilli jelly  
Fresh crab with tarragon  
Prawn & shitake mushroom mini skewer.  
Bacon wrapped oysters- Clams with ginger and lime.  
Rolled Ricotta and Sage Crepes with Parmesan Shavings  
Tex red Bean Wrap with Coriander Crème  
Rare Roast Beef with Wholegrain Crème Fraiche  
Cucumber Cup with Blue Cheese Mousse and crispy Bacon  
Yakitori Lamb Skewers  
Light lemony Salmon Mousse Puffs  
Buckwheat Blini with sour Cream and Caviar  
Filo Tartlets with Asian Beef Salad



## Sweet Canapé treats.

Chocolate Strawberries  
Chocolate truffle cakes  
Summer Berry Tartlets  
Kiwi & passion fruit Pavlova.  
Tropical fruit brochettes with passion fruit dip  
Muscavado & fig meringue  
Mini petit fours  
Strawberry & Champagne scone.

Canapé menus start from as little as £1.25 per head with discounts available for large numbers, use the selection to inspire your choice or we can create a menu around your personal tastes and budget.

The final cost per head is determined by the final menu choice  
and the number of guests attending.

To deliver the Canapé in its freshest form, we will require production and/or final preparation on site at your intended venue.

Vegetarian, Vegan, Gluten free, Allergies and other dietary requirements  
Can be catered for, please discuss this when making a booking.

