



Canapé Menu

Choose 6 canapés per person for £8.10 per head
Choose 8 canapés per person for £10.80 per head

COLD

MEAT

Mini Yorkshire puddings with roast beef and horseradish cream
Griddled artichoke wrapped in prosciutto with feta & mint (GF)
Baby BLT

Carpaccio of beef on crostini with roasted garlic aioli, truffle oil & parmesan
Newmarket musks sausage bites with a honey mustard dip
Duck spring rolls with a plum sauce dip
Homemade pork satay sticks with a peanut dip (GF)
Blue cheese, figs & honey on walnut bread with crispy pancetta
Spiced lamb kofte skewers with tzatziki & pomegranate (GF)
Thai green chicken skewers with & lime & coriander dip (GF)

FISH

Smoked salmon crostini with soft cheese, capers, lemon & dill
Crab cakes with tartar sauce (GF)
Smoked salmon blinis with horseradish creme fraiche & caviar
Tandoori king prawns with mango & coconut (GF)
Mini Chinese selection & sweet chilli dipping sauce
Smoked salmon & dill frittata (GF)
Sesame prawn toasts with sweet chilli dip
Curried roasted salmon on toasted garlic & coriander naan
Lemon & parsley tiger prawns with chorizo (GF)

VEGETARIAN

Pesto soft cheese & sweet roasted tomato crostini
Quails eggs with cracked black pepper & celery salt (GF)
Blue cheese & sweet chilli frittata (GF)
Goats cheese, beetroot pesto & spinach puff pastry tartlet with salsa verde
A selection of Indian bites with mango chutney
Caprese tomato skewers (mozzarella & basil) (GF)
Feta, mint, chilli & lemon crostini
Halloumi & roasted vegetable skewers with a tzatziki dip (GF)
Caramelised onion tart tatin with shaved parmesan
Falafel skewers with tzatziki & pomegranate (GF)
Toasted rye with smashed avocado, chilli & lime

WARM

Newmarket sausage bites with honey mustard dip
Mini beef sliders with dill pickle
Mini pulled pork sliders with appleslaw
Smoked haddock scotch eggs with a watercress dip
Warm cod bites with pea puree & tartare sauce
Mini Indian selection & mango chutney **V**
Mini Chinese selection & sweet chilli dipping sauce **V**
Arancini crispy risotto balls with a spicy tomato sauce dip **V**

****Please note we will need to be on site to produce warm canapés
and will need access to a kitchen****

CONTINUE OVERLEAF.....

Any crostini/bruschetta or tartlet can be made gluten free

KEY:

GF = Gluten free

V = Vegetarian

SWEET CANAPES

Mini lemon & marscarpone tarts

Mini chocolate tarts

Mini pavlovas **GF**

Chocolate dipped fruit **GF**

Mini chocolate brownies

Mini English trifles served in a shot glass

Mini chocolate mousse served in a shot glass **GF**

Fresh fruit stick with a raspberry coulis dip **GF**

Mini scone with strawberries & clotted cream

Mini lemon posset with white chocolate & raspberries GF

Minimum order 20 covers

Extras: wine, champagne, soft drinks & glass hire service, waitress service
Staffing charged out at £15 per hour per member of staff (minimum of 3 hours required)

All prices are exclusive of VAT which will be charged at the existing rate.

Selection may change due to market value & availability