



# Canapé Menu

Canapés are priced at £1.70 each

Choose 6 canapés per person for £10.20 per head

Choose 8 canapés per person for £13.60 per head

## MEAT

- Sausage bites with a honey mustard dip (GF)
- Blue cheese, figs & honey mini tarts with crispy pancetta
- Chicken satay skewers, peanut dip (GF)
- Thai chicken skewers, sweet chilli dip (GF)
- Jerk chicken and pepper skewers, lime sour cream dip (GF)

## FISH

- Smoked salmon tart with soft cheese, lemon & dill
- Smoked salmon blinis with horseradish creme fraiche & caviar
- Harissa king prawn & chorizo skewers, garlic & parsley mayo dip (GF)
- Homemade smoked mackerel pate on ciabatta croute, pickled cucumber
- Roast salmon on rye, chilli apple salsa

## VEGETARIAN/VEGAN

- Pesto soft cheese & sweet roasted tomato tartlet (V) (NUTS)
- Quails eggs with cracked black pepper & celery salt (GF)(V)
- Mini pakoras with mango chutney (VG)(GF)
- Oven roast tomato & mozzarella skewers, basil oil (GF)(V)
- Halloumi & roasted pepper skewers, herb oil (GF)(V)
- Oven slow roasted tomato & basil mini bruschettas (VG)
- Ciabatta croute with whipped goats cheese, roast grape, orange & thyme (V)
- Spiced paneer, pickled cucumber (V) (GF)

**CONTINUE OVERLEAF FOR SWEET CANAPES.....**

Any crostini/bruschetta or tartlet can be made gluten free

### KEY:

GF = Gluten free

V = Vegetarian

VG = Vegan

## **SWEET CANAPES**

Mini lemon & marscarpone tartlets

Mini chocolate tarts

Mini pavlovas **GF**

Mini chocolate brownies

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

Selection of mini vegan cakes or baklava **VG**

Mini victoria sponge

Macaroon selection

### **Minimum order 20 covers**

**Extras:** wine, fizz, soft drinks & glass hire service, waitress service  
Staffing charged out at £16 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