



Please choose
a maximum of five
options. Minimum
of 40 pieces
per option.

Canapés

MEAT AND FISH

Mini Yorkshires
with pepper roast beef fillet, onion confit

White crab and peppered Boursin tartlets*
with sun-blushed tomatoes and chives

Oak smoked salmon*
and pickled beetroot blinis with cucumber and dill

Coronation chicken, flaky pastry bouche
with spiced yoghurt and mango

Smoked duck carpaccio
with orange brioche

Chicken and pomegranate
served in a filo pastry case

Crab meat brulee, parmesan twill*
served in a shot glass

SERVED ON SPOONS

Gravlax of salmon (GF)*
with avocado and spiced olive salsa

Warm local lobster (GF)*
with garlic infusion, lemon and parsley butter

Melon Parisienne, smoked salmon*
and pickled sushi, pink ginger

VEGETARIAN

Assiette of mini quiches, savoury pastry

Mediterranean spiced vegetables (GF)(VE)
with risotto spiced bonbons

Vintage cheddar, apple
and raisin scones (GF)(VE)
with red onion jam

Tortilla pin wheel
with feta cheese and sundried tomatoes
or cream cheese and spinach
or avocado and houmous

Mini tartlet with avocado (VE)
pomegranate and dried tomato dust

SERVED ON BAMBOO SKEWERS

Char-flamed black tiger prawns*
aromatic Thai infusion

Honey and soy glazed mini sausage

Tandoori or satay chicken skewers
with minted yoghurt

Honey and sesame glazed belly pork

Salmon teriyaki and sesame*

Tiger prawns*
with sweet chilli and glazed pineapple

GF options available for the above items

Vegetarian £1.50 per piece
Meat canapés £2.00 per piece
*Seafood canapés £2.50 per piece