

Canapés:

We have a wonderful range of warm and cold canapés to offer, beautifully presented on plates and slates and served by our friendly staff during a champagne reception, welcome drinks or even a canapé party.

Cold Canapes:

Mini cheese sables (v)

Spicy party nuts (v)

Paris ham and Dijon butter

Quails egg and celery salt (v)

Mini cheese and bacon twists

White bean and sage crsotini (v)

Cherry tomato and pesto crostini (v)

Sundried tomato pesto palmiers (v)

Prosciutto wrapped fig skewers

Oven dried root vegetable chips (v)

Artichoke and gorgonzola focaccine (v)

Grilled beef fillet and salsa verde croutes

Filed mushrooms and hollandaise tartlets (v)

Stilton and cox apple with pesto on crostini (v)

Parmesan and rosemary shortbreads with cherry tomato and feta (v)

Smoked salmon and lemon cream cheese blinis or crostini

Cucumber cups with smoked trout mousse, lemon and dill

Tomato and mozzarella skewers with basil and black pepper (v)

Cherry tomatoes and crab with tarragon mayonnaise

Warm Canapes:

Mini sausages, mashed potato and onion gravy in tear drop spoons

Blue cheese, pickled walnuts and quince on sour dough toast (v)

Salmon teriyaki skewers with ginger soy dipping sauce (v)

Chorizo cups with roasted vegetables and crumbled feta with mint

Monkfish, pancetta and rosemary with lemon aioli

Baby Yorkshires with rare beef and horseradish

Baby baked potatoes with cream cheese (v)

Minty lamb kebab with tahini and honey dip

Thai green chicken curry in tear drop spoons

Spicy chicken skewers with peanut dip

Honey and Mustard chicken drummets

Lime chicken skewers with avocado dip

Thai fish cakes with a chilli dip (v)

Honey glazed sesame sausages

Lemon chilli prawn skewers (v)

Spicy chorizo and potato skewer

Tangy Thai prawn skewers (v)

Crispy duck pancakes

Red onion tartlets (v)