



## CANAPÉ SUGGESTED COMBINATIONS

First impressions count, so we've created a selection of delicious bite-size treats, full of flavour and finesse. Whether at a wedding reception or more informally at home, guaranteed to get your celebration off to the best possible start.

We recommend a variety of six, allowing four per person for pre-dinner or a variety of seven allowing seven per person for a two course meal, to taking the place of your starter. If canapés are the main event, we would recommend a variety of nine allowing nine per person spread over a number of hours.

### CANAPÉ MENU ONE

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#### HOT

Smoked Salmon Roses on lemon and black pepper focaccia bread.

Cucumber cups with smoked trout and horseradish pate.

Chicken liver Pate with roast onion Chutney.

Brie, tomato salsa and chive crostini.

Crushed Thai spiced avocado, with roast Red Pepper cornet.

#### COLD

Red onion and Parmesan tartlets.

Roast beef and stilton toasties.

### CANAPÉ MENU TWO

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#### HOT

Home cured Gradvalax and cucumber pickle.

Savoury profiteroles filled with truffle scented mushrooms.

Welsh goats cheese & beetroot pickle.

Seared tuna, niçoise salsa.

Mini rare roast beef sandwich with Dijon mustard.

#### COLD

Pork and leek chipolatas with mustard mash.

Deep fried Cod fritter with tartare sauce.

Moroccan Lamb pastie. Individual parmesan and shallot tartlets.

### CANAPÉ MENU THREE

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#### HOT

Smoked haddock éclair.

Mini fried quail egg florentine.

Vine ripe Cherry tomatoes with thai scented flaked crabmeat.

Skewered pearls of charentais melon & parma ham.

Lattice salmon with spinach and cumin.

Crispy duck spring rolls with hoi sin sauce.

#### COLD

Gingered chicken cakes with coriander.

Mini yorkshire pudding with rare roast beef, horseradish.

Skewered tiger prawns, kebabs tikka style.

Aubergine and parmesan pizzette.



## HOT CANAPÉS

Mini Vegetable Spring Rolls.

Mini Chicken Kebabs with Lime and Coriander.

Pork and leek chipolatas with mustard mash.

Mini Yorkshire pudding with rare roast beef, horseradish.

Mini Yorkshire pudding with roast pork stuffing and apple.

Miniature gingered chicken cakes with coriander & lime mayonnaise.

Mini burgundy beef pies.

Deep fried cod fritter, tartare sauce.

Vegetable pakoras with minted yoghurt.

Mini shepherd pie tartlet.

Thai sweetcorn fritters.

Asparagus tartlets, hollandaise sauce.

Mini fried quail egg florentine.

Red onion and parmesan tartlets.

Smoked salmon and scrambled eggs.

Creole crab cakes, crème fraîche.

## VEGETARIAN

Brie, tomato salsa and chive crostini.

Crushed Thai spiced avocado, with roast Red Pepper cornet.

Red pepper, goats cheese and mint cornet

Pesto parmesan.

Bruschetta with tomato, basil and mozzarella.

Wild mushroom, roast garlic and thyme bouchees.

Skewered oven roasted sweet and sour plum tomatoes and chargrilled courgette.

Herb blinis with pear and blue cheese.

Feta, rocket and mushroom crostini.

Savoury profiteroles filled with a truffle scented wild mushroom.

Marinated mozzarella, basil and cherry tomato skewers

Watermelon, feta and black olive skewers.

Prunes filled with blue cheese pate.

Hot aubergine and parmesan pizzette.

Vegetable tempura, sweet chili sauce.

Welsh goats cheese, beetroot pickle.

Guacamole and peppered yellow capsicum salsa.

Mini Caesar salad.

Ratatouille & Gruyere.



## MEAT VARIETIES

Chicken liver Pate with roast onion, chutney on brioche.

Mini chicken and roasted red pepper kebabs sweet and sour style.

Mini rare roast beef sandwich with dijon mustard.

Skewered pearls of charentais melon & parma ham.

Crispy duck spring rolls with hoi sin sauce.

Beef bressola on pear & juniper chutney.

Smoked chicken & asparagus pasties.

Skewers of chicken, cardamom, yoghurt and fresh ginger.

Pork & duck rillettes, piccalilli.

Figs wrapped in parma ham, truffle oil.

Smoked duck breast, poached grapes and madeira.

Hot mini beef wellington. (S)

Hot roast beef and stilton toasties.

Hot moroccan lamb pastie.

Lamb korma.

## FISH VARIETIES

Vine ripe cherry tomatoes with thai scented flaked crabmeat.

Prawn and mango bouchees.

Cucumber cups with smoked trout and horseradish pate.

Skewered tiger prawns kebabs tikka style. (S)

Smoked haddock éclair.

King prawn cocktail in a shot glass. (S)

Lobster Korma. (S)

Hot Monkfish and basil wrapped in pancetta.

Seared tuna, niçoise salsa, new potato.

Scollops, prune, and crisp prosciutto (S)

## **SALMON**

Smoked salmon roseson lemon and black pepper focaccia bread.

Parcels of sea trout wrapped in smoked salmon.

Smoked salmon on blini, dill cream cheese.

Home cured gradvalax & cucumber pickle.

Lattice salmon with spinach and cumin.

Griddled salmon, lime and dill yoghurt.

(S) Supplement