

CANAPÉ MENU

Our canapés have been especially selected to offer a wide variety of tastes, styles, textures and colors.

Although the menu items are substantial they should not be a substitute for a main meal.

Please select a minimum of 4 items per person for pre dinner canapés and a minimum of 6 items per person for a cocktail party without dinner.

CANAPÉS

£3.00 Per Portion

ALWAYS AVAILABLE

MEAT

Duck Spring Rolls, Hoi Sin Dip

Mini Londoner Sausages, Barbecue Sauce

28 Day Dry Aged Beef Lolly Pop with Horseradish Jam

Chicken Tikka and Minted Yoghurt on a Toasted Naan

FISH

King Prawns in Filo, Sweet Chilli Sauce

Smoked Salmon, Crème Fraiche and Dill

Indonesian Tiger Prawn Spike

Flaked Tuna, Green Bean and Black Olive Tartlet

VEGETARIAN

Goats Cheese Mousse, Balsamic Croute, Marinated Red Pepper

Spanish Potato Omelette

Vegetarian Spring Rolls

Paprika Roasted Sweet Potato Chips with Chive and Black Pepper Crème Fraiche

CANAPES DU JOUR MENU

£18.00 per person

Chef's Market Menu – 8 Canapés for the price of 6
(minimum 48 hours notice)

CANAPÉ MENU

SEASONAL CANAPES

£3.00 Per Portion

SPRING/SUMMER (April – September)

MEAT

Coronation Chicken Wrap, Apricots and
Toasted Coconut

Lamb and Beef Merguez Sausage, Pickled
Lemon Dressing

Honey Roasted Telmara Farm Duck Skewer,
Purple Basil Jam

Marinated Bocconcini and Prosciutto Skewer

FISH

Lloyd's Cured Cold Smoked Salmon Oven
Roasted with Red Onion and Caper Relish

Seared Tuna, Pineapple Salsa

Flaked White Crab, Fresh Mango, Coriander
and Lime

VEGETARIAN

Parmesan and Sesame Shortbread

Cherry Tomato, Basil and Olive Tartlet

Charred Asparagus, Rocket and Chive Aioli

AUTUMN/WINTER (October - March)

MEAT

Chorizo "Picante", White Bean Puree

Tapas Lamb Meatballs

Bresaola, Pine Nuts and Gorgonzola

FISH

Teriyaki Salmon Skewer, Ginger and Spring
Onion

Beetroot and Dill Cured Salmon Blinis

Seared Scallop, Parsnip Puree

VEGETARIAN

Warm Gougères (cheesy choux buns)

Blinis with Aubergine Caviar, Red Pepper,
Crème Fraiche

Artichoke and White Truffle Oil Risotto