



Canapé Menu

Canapés are priced at £1.45 each + vat

Choose 6 canapés per person for £8.70 per head

Choose 8 canapés per person for £11.60 per head

COLD

MEAT

Mini Yorkshire puddings with roast beef and horseradish cream

Whole date stuffed with stilton & wrapped in parma ham (GF)

Baby BLT

Carpaccio of beef on crostini with roasted garlic aioli, truffle oil & parmesan

Newmarket musks sausage bites with a honey mustard dip

Shredded duck with hoisin in a beetroot cup

Crispy pork in lettuce cups with chilli lime sauce (GF)

Blue cheese, figs & honey on walnut bread with crispy pancetta

Spiced lamb kofte skewers with tzatziki & pomegranate (GF)

Thai green chicken skewers with & lime & coriander dip (GF)

FISH

Smoked salmon crostini with soft cheese, capers, lemon & dill

Crab cakes with tartar sauce (GF)

Smoked salmon blinis with horseradish creme fraiche & caviar

Tandoori king prawns with mango & coconut (GF)

Mini Chinese selection & sweet chilli dipping sauce

Smoked salmon & dill frittata (GF)

Sesame prawn toasts with sweet chilli dip

Curried roasted salmon on toasted garlic & coriander naan

Lemon & parsley tiger prawns with chorizo (GF)

VEGETARIAN

Pesto soft cheese & sweet roasted tomato crostini

Quails eggs with cracked black pepper & celery salt (GF)

Blue cheese & sweet chilli frittata (GF)

Goats cheese, beetroot pesto & spinach puff pastry tartlet with salsa verde

A selection of Indian bites with mango chutney

Caprese tomato skewers (mozzarella & basil) (GF)

Feta, mint, chilli & lemon crostini

Halloumi & roasted vegetable skewers with a tzatziki dip (GF)

Caramelised onion tart tatin with shaved parmesan

Falafel skewers with tzatziki & pomegranate (GF)

Toasted rye with smashed avocado, chilli & lime

WARM

Newmarket sausage bites with honey mustard dip

Mini beef sliders with dill pickle

Mini pulled pork sliders with appleslaw

Smoked haddock scotch eggs with a watercress dip

Warm cod bites with pea puree & tartare sauce

Mini Indian selection & mango chutney **V**

Mini Chinese selection & sweet chilli dipping sauce **V**

Arancini crispy risotto balls with a spicy tomato sauce dip **V**

****Please note we will need to be on site to produce warm canapés
and will need access to a kitchen****

CONTINUE OVERLEAF.....

Any crostini/bruschetta or tartlet can be made gluten free

KEY:

GF = Gluten free

V = Vegetarian

SWEET CANAPES

Mini lemon & marscarpone tarts

Mini chocolate tarts

Mini pavlovas **GF**

Chocolate dipped fruit **GF**

Mini chocolate brownies

Mini English trifles served in a shot glass

Mini chocolate mousse served in a shot glass **GF**

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

Mini scone with strawberries & clotted cream

Mini lemon posset with white chocolate & raspberries GF

Minimum order 20 covers

Extras: wine, champagne, soft drinks & glass hire service, waitress service
Staffing charged out at £15 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