

the CANAPÉ SELECTIONS

HOT CANAPÉS

MEAT CANAPÉS

hot

Tortilla basket with chipotle roasted pork shoulder and guacamole
Tortilla basket with chilli, sour cream and guacamole
Mini Shepard's pie
Mini steak and chips in a cone
Mini toad in the hole with onion chutney
Sweetcorn fritter topped with guacamole and crispy chorizo
Bangers and mash with onion confit
Slow cooked belly pork cubes with apple and vanilla puree
Mini braised Spring Lamb, black sheep Ale and Rosemary Pies
Mini Yorkshire Puddings with Rare Roast Beef, Watercress Sprigs and Horseradish
Quails Egg Scotch Eggs with Lemon Thyme and Golden Linseed Crumbs
Oakham Chicken and Leek 'Sausage Rolls' brushed with Sage Jelly
Mini Pork belly, BLT
Mini Chicken yakitori skewers with peanut sauce dip

SEAFOOD CANAPÉS

hot

Mini fish pie with mustard mash top
Smoked trout on a potato rostti with cream cheese
Mini fish and chips cones with tartare sauce
Smoked salmon arancini with tomato and herb dip
Tiny Mackerel Fishcakes topped with and wild fennel and Tartare Sauce
Smoked sweetcorn foam with Cornish crab in a mini kilner
Norfolk Crab Tartlets topped with dill and mustard
Thai fish cakes with sweet chilli dipping sauce
Char grilled scallops with pea puree and micro herb



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VEGETARIAN CANAPÉS

hot

Wild mushroom Filo parcels

Mini vegetable samosas with coconut and mint chutney

Baby jacket potatoes filled with smoked cheese and onion relish

Welsh rarebit on a crisp crostini

Arancini risotto balls served with smoked paprika and red pepper coulis

Tarragon scented Yorkshire puddings with roasted garlic wild mushroom

COLD CANAPÉS

MEAT CANAPÉS

cold

Duck pancakes filled with red pepper, cucumber, hoi sin

Roasted peppers and goats cheese on walnut crostini

Mini smoked chicken Caesar salad on parmesan croute

Mini tartlets with rare beef rocket and Roquefort puree and caramelized apple

Carpaccio of beef with salsa verdi and parmesan on china spoon

Pressed Ham Hock Terrine with Cider Jelly, Chicory and Jubberwacky

Mustard

Black Pepper and Rocket Shortbreads with smoked Chicken Liver Pate and

Caramelised Onions

New Potato, Sprouting Broccoli and Spring Onion Duck Egg frittata

SEAFOOD CANAPÉS

cold

Beetroot cured gravadlax on a rye crostini with dill and mustard sauce

Cray fish tails on rye bread with lime aoli

Lime and chilli king prawns served on a crisp tortilla

Seared sushmi tuna on jasmine rice cake with wasabi

Smoked trout with apple and fennel salad on a focaccia croute

Smoked Salmon wrapped Quails Eggs drizzled with 'Scarlet and Mustard'

Tarragon Dressing



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VEGETARIAN CANAPÉS

cold

Slow roasted tomato with goat's cheese, baby basil on an olive shortbread

Smoked mozzarella with avocado relish in a filo cup

Braised Chicory and Norfolk Goats Cheese Tartlets sprinkled with Pumpkin Seeds

Roast Carrot and Wensleydale Scones spread with Salted English Butter and filled with Rocket

Soft boiled quails egg with Thai asparagus and hollandaise

Pickled beetroot, goats curd, rye

SWEET SELECTION

Sticky toffee pudding cake pops with salt caramel dipping sauce

Dark chocolate cup with baileys mousse

Mini raspberry tart with vanilla mascarpone

Mini chocolate truffles

Mini lemon meringue pies

Baby treacle tarts with clotted cream and dehydrated raspberry

Dark chocolate mousse on china spoon with caramel crisp

Chocolate filled strawberries

Mojito gel with caramelized blueberries on mini spoons

Baby mascarpone tart with white balsamic strawberries and mint

Deep fried white chocolate ice cream bon bons

