

Canape Selections

Basing your selection on 4 different canapes, catering for 50 people, the cost for this would be £19.50 per person +VAT. This includes service and staffing.

Please make a selection from the following:

Canapes to meet; Dietary Requirements

Dairy Free

Cured Ham Rose with Mixed Peppers on Feuilleté
Peking Duck Tower on Apricot Base
Chargrilled Asparagus, Sundried Tomato wrapped with Cured Ham
The Bacon Lettuce and Tomato on Gluten Free Bread
Salmon Rose, Black Pepper, Lemon Zest & Avruga Caviar on Roasted Potato
Spicy Crab Salad with Lemon Zest on Rosti Potato
Open Prawn with Tomato Tapenade on White Bread
Mixed Roasted Peppers with Red Pepper Pesto on Carrot base
Carrot Cup with Grated Celeriac, Salad and Red Pepper
Diced Avocado Salsa Salad Caprice Ficelle
Half Artichoke with Pepper Mousseline and Fried Leek
Chargrilled Carrot Zucchini Tower with Chopped Red Pepper & Black Olive

Gluten Free

Chorizo base avocado salsa coriander chopped red pepper
Round smoked chicken stilton cream cheese, grapes pick
Chicken Base Red Pepper Mousse with Yellow Salsa on a stick
Chargrilled Asparagus with Cured Ham and Sundried Tomato
Gluten free bread Avocado mousse Mexican Prawns yellow salsa chives
Omelette Base with Smoked Trout & Lemon zest
Rosette of Smoked Salmon, Lemon zest on Roast Potato
Loin of Salmon with Crayfish, Ginger and Lemon
Mozzarella base sundried tomato Asparagus yellow Cream cheese Olive
Aubergine Parcel of Red Pepper and Caviar d'Aubergine
Half Artichoke with Mushroom Mousse, Mixed Peppers
Chargrilled Carrot Zucchini Tower Red Pepper Tapenade
Bundle of Vegetable Julienne with a Vintage Balsamic Dressing
Gluten Free Bread with Avocado Salsa and Fresh Tomato

Gluten Free & Dairy Free

Mille Feuille of Smoked Chicken, with Mixed Peppers & Grapes
Chargrilled Asparagus with cured Ham and Sundried Tomato
Cut Roasted potato, Smoked Salmon Rosette, Avruga
Smoked Salmon on Sushi Base
Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa
Tiny Vegetable on grilled Courgette with Asparagus tip
Aubergine Mousseline and Sweet Pepper on Roasted Potato
Carrot Cup with Grated Celeriac Salad and Red Pepper
Bundle of Julienne vegetable bundle chives balsamic dressing
Gluten Free bread green Avocado salsa, Black Olive Crumble fresh half-moon tomato

Vegan

Ciabattini Avocado salsa coriander red pepper

North African Minted Couscous on Carrot

Fresh Asparagus Sundried Tomato and Black olive on Ficelle

Mixed Roasted Peppers with Red pesto on Ficelle

Bundle of Julienne vegetable bundle chives balsamic dressing

Vegan & Gluten Free

Chargrilled Carrot Zucchini Tower Red Pepper Tapenade

Roasted Vine Tomato, Pesto and Shallots Salsa on Grilled Zucchini

Bundle of Vegetable Julienne with a Vintage Balsamic Dressing

Carrot Cup with Grated Celeriac Salad and Red Pepper

Caviar d'Aubergine on Rosti Potato

Fresh Asparagus Sundried Tomato and Black olive on Vegan Gluten Free Bread

Mixed Roasted Peppers with Red pesto on Vegan Gluten Free Bread

Half Artichoke with Pepper Mousse and Fried Leek

Grilled Zucchini wrap with Rocket, Peppers and Tapenade, stick

Spiced aubergine square, coriander and red pepper on Vegan Gluten Free Bread

Canapes continued...

Ham on Brown Bread with Mustard and Gherkin
Duck Parfait, Rhubarb Compote, Flat Bread
Smoked Salmon Tartar with Mascarpone on Blinis
Open Prawn with Tomato Mousseline on White Bread
Blinis with Mascarpone and Avruga Caviar
Tuna Mousseline with Celery & Peppers on White Bread
Tomato Tapenade, Red and Yellow Peppers Tomato Bread
Grape with Cream Cheese and Pistachio Nut
Stilton Mousse with Pecan Nut, Fig Puree on Blinis
Bacon Mousseline, Tartlet, Sliced celery and Paprika
Baguette with Parfait de Canard and Confit d'Orange
Sliced Cumberland Mini Sausages, Onion Compote, Spring Onion, Yorkshire Pudding Fan
of Ham, mustard, caper, on Muffin
Cut Tandoori Chicken, Mango chutney, Coriander on Naan
Pastrami, Mustard, Gherkin on Ciabatta
Thai seared Chicken red peppers on a Stick
Bar-marked Cumberland cocktail sausage with julienne red apple and pick
Open bagel with smoked chicken mousse toasted Almond flakes & spring onion Cut
Smoked Salmon mousse, Square Rye Bread, Turmeric butter, long chive
Cut Smoked Salmon Roulade, Wasabi, Pink Pepper corn, Long chives Caprice Ficelle
Smoked Trout Tower, Avruga, Round Potato Cake
Tuna Flakes & tuna Mousseline with ½ Asparagus, Mascarpone, Fried Leek in Tartlet
Smoked salmon on triangular dark rye bread with garlic and chive cream cheese Half
Quail Egg, Spicy Mayo, Leek on Ficelle
Roasted Cherry Tomato, Olive and Tomato tapenade, shallot salsa on tomato bread
Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
Asparagus and sundried tomato sesame seeds on blinis
Herb & Garlic Cream Cheese, Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa Cut
mild goat cheese, Fig Chutney, Grape, on Feuillate
Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
Mozzarella base with tomato Tapenade, Shallot Salsa & Black Olive on stick Cheddar
Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

Chorizo and Red Pepper Mousseline with Spring Onion
Mini Bagel of Smoked Chicken Mousse with Grapes
Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
Duck Parfait with Rhubarb & Ginger on Pain De Mie
Cointreau marinated chicken with Orange Confit on Crostini
The Bacon Lettuce and Tomato on Toast
Parma Ham on Ciabatta with Parmesan Shaving
Chicken & ham toasted club triangle sandwich - New

Blinis with Keta and Avruga Caviar
Prawn Tower with Thai Curry Brown Bread
Caesar Salad with Quail Egg and Anchovy, Tartlet
King prawn ash tartlet with avocado mousse & cherry tomato - New
Mini Bagel Smoked Salmon Tartar Mascarpone and Chives

Honeyed Fresh Salmon with Avocado and Lemon on French Bread
Rosette of Smoked Salmon Lemon Zest on Blinis
Mixed Roasted Peppers with Red Pepper Pesto on Ficelle

Carrot Cup with Grated Celeriac Salad and Red Pepper
Diced Avocado Salsa Salad Caprice Ficelle
Focaccia with Mushroom Stroganoff and fried leek
Quail Egg with Spicy Mayonnaise on Focaccia Bread
Square Toast with Fresh Avocado and Chilli Jam - New
Parmesan Shortbread Mozzarella, Sun-blushed Tomato & Pesto(Animal Rennet)
Caprice Ficelle Tricolour (Mozzarella, Yellow Pepper & Cherry Tomato) Blackberry,
mozzarella & basil brochette with balsamic dressing - New
Brie on toasted triangular rye bread with spicy chutney - New
Goats cheese pistachio Pink pepper Corn, and cranberry ball with pick - New
Pistachio and mascarpone dome in cranberry tartlet with Pistachio dusting – New

Dessert

Lemon Drizzle Cupcake
Raspberry Cupcake
Double Chocolate Cupcake
Vanilla Cupcake
Chocolate Cupcake
Chocolate Truffle – assorted flavours available
Pistachio and Blackcurrant Tartlet
Lemon Curd meringue tartlet
Mini Carrot cake, Vanilla Beans dusting with Crystallised Ginger
Rich Chocolate Brownie with Fresh Raspberry's & Cream (Nuts)
Rich Chocolate Brownie with Seared Apple Fan & Apple Cream (Nuts)
Sable Biscuit, passion fruit mousse, candied lime zest
Lemon and Almond Scone topped a lemon mousse and Kiwi (Nuts)
Rhubarb Cream Brule & Pistachio dessert Tart (Nuts)
Mini Banoffee Pie
Mini Opera Gateau (Nuts)
Lemon tartlet, Lemon Zest
Mango Cheese Cake Shot
Raspberry Cheese Cake Shot
Cookie's & Cream Shot)