

## Canapes

5 canape items – **from £10.00 +VAT per person**

7 canape items – **from £13.00 +VAT per person**

9 canape items – **from £15.50 +VAT per person**

### [Vegetarian]

Red Onion and Blue Cheese Tartlets

\*\*\*\*\*

Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

\*\*\*\*\*

Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

\*\*\*\*\*

Wild Mushroom, Herb and Mascarpone Croustade

\*\*\*\*\*

Peppered Halloumi Cheese and Marinated Olive Skewers

\*\*\*\*\*

Sun-Dried Tomato and Cream Cheese topped with Asparagus, in a Savoury Beetroot Tart

\*\*\*\*\*

Confit of Shallot and Crumbled Feta Cheese Tartlets

\*\*\*\*\*

Freshly Baked Savoury Cheese Straws served with a Selection of Olives

\*\*\*\*\*

Dolcelatte and Fig Chutney Tartlet

\*\*\*\*\*

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

### [Vegan]

Roasted Pepper and Sun-Dried Tomato Bruschetta

\*\*\*\*\*

Marinated Grilled Vegetable and Olive Skewers

\*\*\*\*\*

Olive Tapenade En-Croute topped with Artichoke

\*\*\*\*\*

Tomato and Olive Tapenade topped with Asparagus, in a Savoury Beetroot Tart Shell

\*\*\*\*\*

Vegetable Crudités served with Assorted Breads and Dips

\*\*\*\*\*

Bruschetta topped with Pea Pesto and Sun-Dried Tomatoes

\*\*\*\*\*

Crisp Polenta topped with a Wild Mushroom Ragout

\*\*\*\*\*

Rice Paper Rainbow Spring Rolls

### [Meat]

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander Dip

\*\*\*\*\*

Crispy Filo Cups filled with a Spicy Sticky Beef, topped with Rocket Salad

\*\*\*\*\*

Parma Ham wrapped Grilled Asparagus Spears

### **[Meat cont.]**

Hoisin and Herb marinated Smoked Chicken, in Mini Pancake with Thinly Sliced Crunchy Vegetables

\*\*\*\*\*

Rare Roast Beef with a sliver of Strawberry served on a Pumpnickel Coin

\*\*\*\*\*

Shredded Smoked Duck Breast in a Rice Paper Wrap with Spring Onion, Cucumber and Plum Sauce

\*\*\*\*\*

Honey and Seeded Mustard marinated Sticky Cumberland Sausages

\*\*\*\*\*

Sticky Pork and Sesame Skewers

### **[Fish]**

Scottish Salmon Lollipop Skewers with a slightly Sweet Treacle Cure

\*\*\*\*\*

Smoked Salmon and Crème Fraiche on a Buckwheat Blini

\*\*\*\*\*

Lime, Coriander and Chili Prawns in a Crisp Cava Cup

\*\*\*\*\*

Smoked Trout and Horseradish served on a toasted Rye Croute

\*\*\*\*\*

Crisp Shells filled with Crab Meat and Avocado

\*\*\*\*\*

Savoury Shortbread Tarts filled with Smoked Haddock and Wilted Spinach

\*\*\*\*\*

Spicy Fishcakes with a Mango Salsa

\*\*\*\*\*

Angry Shrimp Skewers served with a Wasabi and Lime Mayo

\*\*\*\*\*

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

\*\*\*\*\*

Cherry Tomatoes stuffed with Crab

### **[Dessert]**

Mini Lemon Meringue Pie with Sharp Lemon Curd

\*\*\*\*\*

Rich Chocolate Brownie Squares

\*\*\*\*\*

Fresh Fruit Tart with Crème Patisserie

\*\*\*\*\*

French Macaroons filled with Pistachio, Strawberry or Chocolate filling

\*\*\*\*\*

Homemade Marshmallows

\*\*\*\*\*

Chocolate Dipped British Strawberries

\*\*\*\*\*

Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

### **Staff Charges**

For every 25 guests - **£60 +VAT**

Add a chef for hot canapes - **£60 +VAT**