

Cold Canapés

Meat

Baguette with Parfait de Canard and Confit d'Orange
Smoked Duck Roll Bishops Hat (*Gluten Free*)
Peking Duck with Sesame Seed, Ginger and Scallions served on an Apricot (*Gluten Free*)
Tandoori Chicken, Mango Chutney and Coriander served on Naan
Thai Seared Chicken with Red Peppers (*Gluten Free*)
Smoked Chicken and Stilton Millefeuille (*Gluten Free*)
Pastrami, Mustard and Gherkin on Ciabatta
Roast Beef with Horseradish on Yorkshire Pudding
Ham Hock on Toast with Piccalilli
Parma Ham on Ciabatta with Parmesan Shavings
Spanish Chorizo with Avocado Salsa (*Gluten Free*)
Chorizo and Red Pepper Mousseline

Fish

Open Prawn with Tomato Mousseline on White Bread
King Prawn with Mayonnaise in Tortilla Cup
Prawn Tower with Thai Curry on Brown Bread
Avocado Salsa with Mexican Prawns in a Tortilla Cup
Honeyed Fresh Salmon with Avocado and Lemon on French Bread
Smoked Salmon Mousse with Saffron Butter served on Rye Bread
Rosette of Smoked Salmon with Lemon Zest served on a Blini
Smoked Salmon and Smoked Halibut Roulade with Keta on Feuilleté
Smoked Trout Tower and Avruga served on a Potato Cake
Chargrilled Tuna with Spicy Tomato Salsa on Sweet Potato (*Gluten Free*)
Caesar Salad, Quails Egg and Anchovy Tartlet
Spicy Crab with Sweet Red Pepper served on a Rosti Potato (*Gluten Free*)

Veggie

Mozzarella, Sunblushed Tomato and Pesto on Parmesan Shortbread
Stilton Mousse with Pecan and Fig Puree on Blini
Smoked Applewood Cheese with Jam on Blini
Mini Stilton and Pear Tartlet
Spiced Aubergine Square, Coriander and Red Pepper on Crostini
Sundried Tomato and Mozzarella wrapped in Aubergine (*Gluten Free*)
Asparagus and Sundried Tomato served on a Blini
Half Quail Egg, Spicy Mayo and Leek on Ficelle
Roasted Cherry Tomato, Olive Tapenade and Shallot Salsa on Tomato Bread
Avocado Salsa Salad and Diced Red Pepper served on Ficelle
Mushroom Stroganoff and Fried Leek on Focaccia

Hot Canapés

Meat Selection

- Mini Beef Burger with Smoked Applewood Cheese and Red Onion Chutney
- Duck Pancake with Hoi Sin Sauce
- BBQ Chicken Kebabs with BBQ Sauce
- Pigs in Blankets with Mustard Dip
- Chicken Marinated with Lime and Coriander and a Coconut and Chilli Salsa (*Gluten Free*)
- Filo Pastry Cases with Teriyaki Chicken
- Cocktail Cumberland Sausages with a Dijon Mustard Dip
- Lamb Samosa with Mint Raita

Fish Selection

- Curried Scallops with Cauliflower Purée (*Gluten Free*)
- Salmon and Pancetta Bruschetta with Tomato and Basil Dip
- A Natural Smoked Haddock Fish Cake in Panko Crumbs
- Tempura Prawns with Lemon and Szechuan Dip
- Lemon and Saffron Marinated Tuna with a Chive Beurre Blanc (*Gluten Free*)
- Pan Fried Salmon with Mushy Peas and Tartare Salsa
- Market Fish Goujon with Tartare Sauce

Vegetarian Selection

- Sundried Tomato and Basil Croquette with Saffron Mayonnaise
- Camembert on Toast with Rocket and a Tomato Dip
- Asparagus Tartlet with Tarragon Sauce
- Feta, Olive and Sundried Tomato Brochette (*Gluten Free*)
- Artichoke and Sage with a Gorgonzola Pastry
- Carrot and Spring Onion Rosti with Feta Cheese and Black Olives
- Vegetable Samosa with Mint Raita

Minimum 5 Canapés @ **£28.50 per person**

8 Canapés @ **£40.95 per person**

10 Canapés @ **£50.00 per person**

Per Canapé @ **£5.70 per canapé**

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager

Canapé Set Menu 1

Cold Canapés

Duck Parfait and Rhubarb Compote served on Flat Bread

Smoked Salmon Tartar with Mascarpone on Blini

Mozzarella with Tomato Tapenade, Shallot Salsa and Black Olive (*Gluten Free*)

Hot Canapés

Cumberland Sausages with a Sundried Tomato Dip

Arbroath Smokie Fishcakes with Saffron and Lime Dip

Welsh Rarebit

£30.25

Canapé Set Menu 2

Cold Canapés

Cointreau Marinated Chicken with Orange Confit on Crostini

Tortilla Cup of Marinated Baby Prawns with Lemon and Ginger

Mild Goats Cheese, Fig Chutney and Grape on Feuilleté

Hot Canapés

Sticky Asian Coated Salmon Cubes

Grilled Lamb on a Rosemary Sprig with Béarnaise Sauce (*Gluten Free*)

Bouchées filled with Goats Cheese and Parsley Pesto

£32.50

If you wish to substitute an item from one of the set menus to another savoury canapé or dessert canapé, please discuss this with your Event Manager.

A surcharge may apply.

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Dessert Canapés

Nougat and Pistachio Chocolate Cup
Sable Biscuit with Passion Fruit Mousse and Candied Lime Zest
Chocolate Brownie with Raspberry
Tartlet of Rhubarb Crème Brûlée with Pistachio
Strawberry Dipped in Dark and White Chocolate
Fresh Fruit Tartlet with Vanilla Cream
Banoffee Pie
Lemon Tart
Pavlova with Chocolate and Banana Mousse
Chocolate Opera Gateau

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