

Canapés:

Please see some examples of our canapés:

HOT CANAPES

MEAT

- Seared Gower salt marsh lamb with wild garlic & herb crumb
- Confit pork belly cubes with Port & star anise glaze
- Beef Wellington with truffle duxelle
- Jerk boneless free range chicken wings
- Crispy smoked paprika frogs legs with parsley & garlic puree
- 21 day aged sirloin with triple cooked chips and béarnaise sauce
- Venison & Port sausage puffs with caramelised Italian white onions
- Mini Yorkshire puddings with aged rare roast beef & horseradish
- Mini beef sliders with smoked Monty Jacks cheese

FISH

- Portuguese salt & pepper squid with home smoked garlic mayonnaise
- Smoked salmon cones with caviar
- Prawn & chive dumpling with a ginger dipping sauce
- Hand dived scallops with crispy leeks and spiced curry dip
- Cornish crab, chilli & sesame lollies with lime sauce
- Pan fried sea bass, black olive tapenade with candied fennel
- Cured Scottish salmon, wild rocket pesto & angel hair crisps
- Smoked haddock & Welsh rarebit on toasted onion bagel
- Sole goujons with tartar sauce

VEGETARIAN

- Cauliflower & Colliers mature cheddar melts
- Suffolk asparagus soldiers with Hollandaise
- Sweet potato cones with a spiced coconut cream
- Sweet corn fritters with ginger syrup



COLD CANAPES

MEAT

- 21 day aged steak tartar with frites
- Melon shots with Parma ham cubes
- Asian infused chicken skewers with chilli syrup glaze
- Foie gras parfait with pear and apple jelly
- Baby mozzarella wrapped in prosciutto lollies with basil glaze
- Ham hock press with apple & Weston's cider compote
- Barbary duck rilette with caper & confit shallot puree

FISH

- Cornish crab, avocado mousse on salted cucumber & crisp tuille
- Tuna tartare with Asian dressing
- Home smoked Scottish salmon & caviar on poppy seed Bellini
- Whitstable Native oysters with aged sherry vinegar & shallot dressing
- Seared yellow fin tuna with black pepper crust with cured cucumber ribbons
- Saudi king prawns wrapped in home smoked bacon with chilli tomato dip
- Tuna Nicoise with soft boiled quails egg
- Mini smoked salmon mousse cones with caviar 100 & 1000's

VEGETARIAN

- Wild mushroom and garlic rilette with thyme and crispy shallots
- Halloumi skewers with lemon and sesame dip
- Quails egg with celery salt
- Pea & mint fritter with pea & honey dip
- Goats cheese mousse mini cones with quince jelly
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