



Canapé Menu Selector

SIX | £21 EIGHT | £28 TEN | £35 TWELVE | £40

FOR A PRE-LUNCH OR DINNER RECEPTION PLEASE CHOOSE SIX OR EIGHT CANAPÉS
FOR AN EVENT LASTING 2-3HRS PLEASE CHOOSE TEN OR TWELVE CANAPÉS

SOME LIKE IT HOT...

VEGETARIAN

- Shortbread with spinach, goats cheese and sun blushed tomato
- Blue cheese risotto cake topped with quince pear
- Mini jacket potato filled with mature cheddar cheese
- Mini vegetable spring rolls
- Wild mushroom frittata with Portobello mushrooms and red peppers
- Mini goats cheese and red pepper croquet-monsieur
- Roasted root vegetables and courgette wrap drizzled with olive oil
- Tempura vegetable skewers

FISH

- Spiced crab cake with mango chutney and coriander
- Mini fish fingers with a Parmesan crust and home-made tartar sauce
- Welsh rarebit with smoked haddock and lemon zest
- Scallops with pea and mint puree on croute, roasted red pepper sauce
- Herbed monkfish with minted pea puree on potato fondant with beetroot cress
- Red snapper and Thai vegetables on crostini
- Salmon on lemongrass skewer
- Monkfish wrapped in pancetta skewer
- Tempura king prawns skewer
- King prawn with chilli and coriander skewer

MEAT

- Asparagus tip and Cornish coppa with a salsa verde
- Steak and kidney pie
- Beef and Guinness pie
- Honey and Rosemary glazed Cumberland sausages
- Roast beef and horseradish in mini Yorkshire pudding
- Mini cheeseburgers with relish
- Palm sugar chilli chicken with ginger on mini naan bread
- Chorizo with mash potato and red onion
- Chicken satay skewer with peanut satay
- Lamb kofta skewer with cucumber raita on square croute
- Moroccan lamb skewer
- Beef teriyaki skewer with spring onion, coriander and sesame seeds

GLUTEN FREE

- Portobello mushroom, pine nuts and mozzarella on crostini
- Pumpkin and honey mustard mash on potato Rösti
- Roasted root vegetables and courgette wrap
- Salmon and lemon grass skewer
- Tandoori chicken on a brown crostini sprinkled with coconut
- King prawn skewer with chilli and coriander

DAIRY FREE

- Mini vegetable spring rolls
- Mini vegetable samosas
- Roasted root vegetables and courgette wrap
- Salmon and lemon grass skewer
- Tandoori chicken on a brown crostini sprinkled with coconut
- King prawn skewer with chilli and coriander
- Honey and Rosemary Cumberland sausages

CANAPÉS FOR DIABETICS

- Mini cottage pie topped with pumpkin mash and walnuts
- Shortbread with spinach, goats cheese and sun-blushed tomato
- Portobello mushroom, pine nuts and mozzarella on crostini
- Scallops with pea and mint puree on croute
- King prawn skewer with chilli and coriander
- Chicken satay skewer
- Honey and Rosemary Cumberland sausages

VEGAN

- Mini vegetable samosas
- Julienne vegetables with mint oil on crostini
- Seasonal vegetable brochette

SOME LIKE IT COLD...

VEGETARIAN

- Dolcelatte with fig chutney and grape on triangle toast
- Grilled courgette with a red onion confit
- Tomato cream cheese, asparagus and olive garnish en crouste
- Quail egg with cherry tomato and tomato chutney on bread
- Mixed pepper Provencal on crostini
- Tartlet of blue cheese with pear and walnuts
- Italian bruschetta with sun-dried tomato, mint oil, pine nuts and basil
- Thai scented vegetables in a sesame pancake wrapped in chive
- Sweet potato duchess with red currant on walnut toast
- Honey roasted root vegetables, pumpkin puree, Parmesan shaving in a pastry cup
- Goat's cheese and red pepper salsa on triangle toast
- Quail egg with dill sauce on muffin
- Parmigiana of courgette and aubergine with Grana Padano on pumpernickel
- Mozzarella, sun-blushed tomato and pesto on crostini
- Beetroot rémoulade on herbed scone
- Bocconcini and cherry tomato drizzled in pesto skewer

FISH

- Quenelle of crab with chilli and coriander en crouste
- Parcel of smoked salmon filled with crab
- Square of smoked salmon with lemon zest and caviar
- Freshwater prawns with Marie Rose sauce and dill
- Trout mousse with lemon zest on herbed scone
- Rose of smoked salmon with dill and cracked pepper
- King prawns with sweet chilli and fresh herbs
- Seared tuna with tomato sauce on sesame toast
- Tricolour of salmon nori tower
- Smoked mackerel with slow roasted cherry tomato and horseradish on crouste
- Crayfish with avocado salsa on polenta
- Red snapper and Thai vegetables on crostini
- Lobster medallion en crouste with asparagus and Keta caviar
- Smoked oyster and citrus mousse with Spanish red pepper on herb scone

MEAT

- Duck pâté with caramelised orange and chervil
- Pastrami with tomato chutney and capers
- Lemon chicken with chervil on walnut toast
- Moroccan chicken with apricot on mini naan bread
- Cajun chicken with apricot, prune and raisins en crouste
- Rare beef and celeriac rémoulade on toasted crouste
- Duck confit with plum and spring onion on triangle walnut crouste
- Parma ham with black olive tapenade, rocket and Parmesan
- Grilled foie gras with peppered pineapple on toasted brioche

GLUTEN FREE

- Italian bruschetta with basil, mint oil, sun-dried tomatoes and pine nuts
- Goats cheese and caramelised red onion with walnut on brown crostini
- Grilled vegetables with houmous
- Bocconcini and cherry tomato skewer drizzled in pesto
- Parcel of smoked salmon filled with crab
- Asparagus tip and Cornish coppa

DAIRY FREE

- Italian bruschetta with basil, mint oil, sun-dried tomatoes and pine nuts
- Twin courgette with mushroom on brown crostini
- Aubergine and green pea medley served in a shot glass
- Quail egg with cherry tomato on pumpernickel
- Crayfish with avocado salsa on polenta triangle
- Asparagus tip and Cornish coppa

CANAPÉS FOR DIABETICS

- Thai scented vegetables in a sesame pancake wrapped with chive
- Roasted root vegetable and courgette wrap
- Quail egg with cherry tomato on pumpernickel
- Bocconcini and cherry tomato skewer drizzled in pesto
- Parcel of smoked salmon filled with crab
- Lamb kofta with cucumber raita on square crouste

VEGAN

- Italian bruschetta with basil, mint oil, sun-dried tomatoes and pine nuts
- Twin courgette with mushroom on brown crostini
- Aubergine and green pea medley served in a shot glass
- Bar marked vegetables with hummus on mini pita
- Couscous cocktail in a shot glass with mint oil
- Roasted root vegetable and courgette wrap

Please inform your Event Manager prior to the event of any special dietary requirements who will discuss alternate dishes with you.

We cannot guarantee that our dishes do not contain nut traces. Minimum numbers may apply. Prices are per person inclusive of VAT and are subject to change.

BOWL FOOD OPTIONS

MEAT

SUPPLEMENT OF £9.50 PER BOWL PER PERSON

- Tangy green Thai chicken curry and basmati rice
- Chicken, tarragon and leek pies
- Steak and Guinness pies
- Lamb tagine with fluffy cous cous
- Spiced chorizos and mash potato
- Chilled chilli and lime chicken with egg noodles

FISH

SUPPLEMENT OF £8.50 PER BOWL PER PERSON

- Mini fish goujons, beefeater chips and tartar sauce
- Fishermen's pies with potato crust
- Massaman fish curry and basmati rice
- Prawn and vegetable pad Thai
- Prawn and crayfish cocktail
- Flaked hot smoked salmon, cucumber and watercress

VEGETARIAN

SUPPLEMENT OF £7.50 PER BOWL PER PERSON

- Butternut squash and cumin soup
- Garden vegetable tempura
- Chargrilled vegetable ravioli
- Wild mushroom and mozzarella arancini
- Sun-dried tomatoes, mozzarella and pesto salad
- Chickpeas, feta cheese and pomegranate salad