



Canapés

We have carefully chosen these handmade Canapés to enhance any pre-wedding breakfast or gala event. Here are just some of the Canapés we can offer, ask in the shop for our full list.

These Canapés are a great way to start a party or high-profile event. Of course, we can tailor-make to suit any needs and taste but we believe that you will find everything you will need to have a great event and make that perfect first impression.

We can supply staff to serve and clear up at an additional charge. We can either deliver or have everything available for collection on the day of your event.

Smaller Bites

Meat Canapés From £2.00

- Chicken liver parfait on toasted sourdough with red onion chutney
- Mini sweetcorn pancakes with BBQ pulled pork
- Rare Sirloin of beef with spiced beetroot and horseradish mayonnaise
- Watermelon with feta cheese and prosciutto ham
- Mini Yorkshire pudding with sirloin of beef and horseradish cream
- Mini chicken satay with peanut sauce
- Smoked chicken and mango samosa
- Confit of lamb with spiced plum sauce on potato cake
- Mini lamb kofta with tahini sauce
- Mini naan bread with chicken tikka and confit of cucumber
- Parma ham and goat's cheese pesto puff
- Honey glazed slow roasted belly of pork with chilli jam

Vegetarian Canapés From £2.00

- Baked fig with blue cheese and red amaranth
- Spiced vegetable fritter with Harissa and lime yoghurt
- Mushroom pate on sourdough with truffle dust
- Mini spinach and feta triangles with cumin and sesame
- Skewer of Bocconcini (mozzarella balls) with mini plum tomatoes and basil oil
- Goats cheese, tomato and basil bruschetta with a drizzle of balsamic
- Grape and Brie crostini

Vegan Canapés From £2.00

- Avocado and chargrilled corn on rye bread
- Sweet potato falafel with humous
- A shot of butternut squash and coconut cream soup
- Mushroom and truffle pastry puff
- Sweet potato, chilli and pomegranate cup
- Mushroom and avocado on sour dough
- Vegetable gyoza with sweet chilli and coriander sauce

Fish Canapés From £2.00

- Scallop and chorizo brochette
- Grilled red mullet on mini potato cake with spiced rouille
- Breaded butterfly king prawn with sweet chilli and coriander sauce
- Mini smoked haddock fish cake with tomato relish
- Oak smoked salmon in a blinis with cream cheese and dill
- Crab arancini with spicy mayonnaise

Having a canapé reception and want a larger bite? From £3.00 each. If choosing from our set menus, eg Cavendish plus or Biskra plus there will be an extra £1.00 charge per item.

Larger Bites

Larger Canapés From £3.00

- Beer battered fish and chips with caper mayonnaise
- Spiced lamb meatball in a shot glass with sour plum sauce
- Grilled steak and blue cheese on toasted sourdough with fried onions
- Sea bass with julienne of vegetables and rouille
- Beetroot cup of smoked salmon, egg, spinach and hollandaise sauce
- Smoked salmon and avocado on sweetcorn pancake
- Truffle and Parmesan arancini with truffle mayonnaise
- Parma ham, asparagus and blue cheese mini tart
- Mini sweet red onion and pork sausage roll with sesame seeds
- Crab fish cake with a coconut crumb, and mango salsa
- Teriyaki chicken skewer with a sticky sauce and cucumber salad

Canapés are charged at £2.00+ per canapé. We can also supply staff to serve and clear up at an additional charge. We can either deliver or have them available for collection on the day of your event. All prices are exclusive of VAT at the current rate.

Allergen Disclaimer

Our menu may contain some or all of the following ingredients:

Cereals, Wheat Flour (containing gluten) Egg Fish (fish sauce) Soybeans Peanut Milk Nut (almonds, hazelnuts, cashew, seeds, etc)
Celery Mustard Sulphur dioxide (preservative vegetable, dried fruit) Sesame Lupin Crustaceans (prawns, crabs, lobster, & crayfish)
Mollusc (clams, mussels, oyster, squid, octopus) Oil (peanut oil, sunflower oil, sesame oil).

Allergic to food not on the list:

If you are allergic to a food that is not on the regulatory list shown above, it may not be included on the allergen information provided. If in doubt, speak to a member of staff. Please kindly inform us of any food allergies prior to ordering your food. To the best of our knowledge, our suppliers do not use GM foods.