

Menu

Vegetarian

Baby savoury scones
With herbed cream cheese & chutney

*

Rosemary & Parmesan shortbreads
Topped with Brie and chutney

*

Mushrooms stuffed with blue cheese & fresh herbs

*

Goat's cheese and avocado crostini

*

Crostini topped with houmous, black olive tapenade & sun blush tomato

*

Sun blush tomato & Brie
On a black olive, rosemary & Parmesan scone base

*

Parmesan shortbread with creamed goats' cheese
And red onion marmalade

*

Tomato & red onion mini bruschetta

*

Parmesan scones with mascarpone, cranberries & basil

*

Blue cheese, pear & walnut on bliini

*

Capsicum muffins with tapenade & mascarpone

*

Filo basket with mascarpone, roast cherry tomato, olive & pesto

*

Wild mushroom & tarragon tartlets

*

Artichoke puff pastry bites

*

Brie & grape crostini

*

Mozzarella, basil & cherry tomato skewers

*

Bruschetta with pesto, goats' cheese and sun dried tomato
With a dusting of Parmesan

*

Tartlet on red onion, sour cream and chives

*

Mushroom pate on rye bread

*

Cheese and tomato palmiers

*

Caramelised onion tartlets with goat's cheese and thyme

*

Tartlet of onion marmalade & boursin cheese

*

Thai vegetable spring rolls with sweet chilli dipping sauce

*

Spinach and feta samosas

*

Baby roast potatoes tossed in olive oil & rosemary

*

Mini quiche –

Roasted vegetable, pesto & feta

Goat's cheese & red onion

Stilton & broccoli

Meat

Miniature local sausages

With a honey & mustard glaze

*

Chicken & roasted pepper skewers

*

Mini hamburgers with relish, pickle & cheese in a bun

*

Chicken liver pate & chutney

On a herb croute

*

Smoked chicken & kiwi blini

*

Lamb in shallots & honey

Served on branches of rosemary

*

Turkey, crisp bacon and cranberry sauce

With guacamole on a pumpernickel square

*

Duck supreme with wild mushroom compote

*

Cottage pies

*

Sausage & mash with onion compote

*

Cocktail pizzas with pesto & pancetta

*

Bacon & pate filo triangles

*

Mini hot dogs with mustard & ketchup

*

Shredded lemon chicken on pumpernickel with chervil garnish

*

Local pork baby sausages wrapped in bacon

*

Lamb koftas with tzatziki dip

*

Crispy Peking duck pancakes

Served with hoi sin sauce

*

Chicken satay

Served with a peanut dip

*

Chicken tandoori

Served with a mint raita

*

Mini Yorkshire puds with rare roast beef & horseradish cream

*

Naan with chicken tikka & coriander

*

Fish

Cucumber & prawn skewers with lemon mayonnaise

*

Flaked salmon & asparagus

Served in a crisp croustade with lemon aioli

*

Mini prawn cocktail

Served in a choux bun

*

Salmon mousse served with prawn in a pastry cup

*

Smoked mackerel pate with cherry tomato on pumpernickel

*

Smoked trout mousse

Served on a cucumber barquette with lemon & dill

*

Filo basket with prawns in a sweet chilli sauce

*

Thai fish cakes with a sweet chilli dipping sauce

*

Smoked salmon muffins

Served with cream cheese

*

Crostini with king prawn and tzatziki

*

Crusades with sour cream, smoked salmon, lemon and black pepper

*

Smoked salmon blinis with sour cream & dill

*

Smoked salmon on brown bread

*

Desserts

Bite size fresh fruit meringues

*

Fresh fruit skewers with mascarpone dip

*

Chocolate cups with fresh berries & coulis

*

Bite size chocolate brownies

*

Mini éclairs filled with fresh cream

*

6 canapés per person £9.75

8 canapés per person £12.25

10 canapés per person £14.75

12 canapés per person £16.00

All prices are subject to vat