

Example Canapé Menu

Cold Canapés

- Homemade Buckwheat Blinis with Smoked Salmon and Lemon Crème Fraiche
- Buffalo Mozzarella wrapped in char-grilled aubergine topped with a red pepper salsa (v)
- Foie gras on toasted brioche with red onion marmalade
- Lobster, Aioli and Rocket Bruschetta
- Potted Brown Shrimps on Sourdough
- Parmesan Shortbreads with Prosciutto and Dolcelatte
- Quails Eggs with Celery Salt (v)
- Crab Salad in Chicory Leaves
- Traditional Tomato and Basil Bruschetta (v)
- Home Roasted Mixed Nuts

Warm Canapés

- Free Range Mini Pork Sausages with Honey and Mustard
- Smoked Haddock and Bacon Fishcakes with Homemade Tartare Sauce
- Yorkshire Puddings with Rare Fillet of Beef with Fresh Horseradish Cream
- Scallops marinated in Rosemary and Lemon wrapped in Pancetta
- Saffron chicken skewers with a Spicy Tomato Sauce
- Welsh Rarebit with Montgomery Cheddar (v)
- Italian Sausage, Sage and Prosciutto Skewers
- Rosemary and Garlic Tenderloin of Lamb served pink with a Redcurrant and Port Dip
- Confit of Duck in Baby Gem Lettuce with Plum Sauce
- Mini Chorizo Burgers with Romano Peppers and Rocket
- Beer-battered Cod and Pont-Neuf chips served with Homemade Tomato Sauce
- Sweet Chilli Prawns with Dipping Sauce
- Rare Griddled Sirloin of Beef Skewers served with Béarnaise
- Lemon Sole Goujons with Homemade Lemon and Parsley Mayonnaise
- Monkfish Wrapped in Pancetta served on a skewer
- Butternut Squash and Gorgonzola Tartlets (v)