

Traditional CANAPES



MINIMUM ORDER OF 40 OF EACH

SAVOURY

We recommend choosing a selection of Meat, Fish, Vegetarian & Vegan:

Mini Chicken Skewers

with Sweet Chilli Sauce

Watermelon, Parma Ham & Feta Skewer

with Mint (GF)

Pastrami on Rye

with Pickle and Mustard Mayo

Mini Yorkshire Pudding

with Roast Beef and Horseradish

Crispy Chicken Katsu Rice Cracker

with Red Chilli and Coriander

Thai Spiced Fish Cake

with Lime Mayo and Lime Zest

Cucumber & Crab

with Chilli Aioli and Dill (GF)

Prawn & Wasabi

served on Toasted Rye Bread

Mozzarella & Cherry Tomato Bruschetta

with Basil Oil (V)

Beetroot & Gouda Cheese

served on a Toasted Crostini (V)

Mini Onion Bhaji

with Mango Chutney and Fresh Mango (Ve)

Buffalo Bon Bon

with Ranch Dressing (Ve)

Date, Pecan & Cream Cheese

with Basil (Ve) (GF)

Spicy Gazpacho Shot

with Cool Cucumber (Ve) (GF)



Substantial CANAPES



MINIMUM ORDER OF 40 OF EACH



SLIDERS

Cheeseburger

with Lettuce and Tomato Chutney

BBQ Pulled Pork

with Chipotle Slaw

Pepperoni & Chorizo Pizza Slider

with Mozzarella

BBQ Pulled Jackfruit

with Tomato Salsa (Ve)

Sweet Chilli Halloumi

with Rocket (V)



FLATBREADS & NAAN BREADS

Falafel on Flatbread

with Hummus, Roasted Red Pepper and Pomegranate (Ve)

Roasted Fig on Flatbread

with Caramelized Red Onion, Goats Cheese and Honey (V)

Lamb Kofta on Flatbread

with Baba Ghanaq, Watercress and Yoghurt

Harissa Chicken on Flatbread

with Courgette, Tomato, Chilli and Olive Oil

Tandoori Chicken on Naan Bread

with Mango Chutney, Mint and Coriander

Roasted Spiced Aubergine on Naan Bread

with Red Lentil Dhal (Ve)



Sweet CANAPES



MINIMUM ORDER OF 40 OF EACH

SWEET

Opera Chocolate Square

Layers of Almond Sponge with Chocolate Ganache, French Buttercream and covered in a Chocolate Glaze

Raspberry Tartlet

Crisp Pastry tartlet filled with a rich and vibrant Raspberry Compote

Chocolate & Feuilletine

Layers of Chocolate cake with Hazelnut crunch, chocolate mousse and covered in dark chocolate

Mango & Passionfruit slice

Layers of vanilla sponge with passion fruit and a fruity mango glaze

Lemon Tartlet

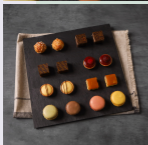
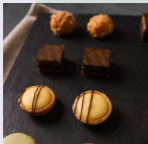
Crisp Pastry tartlet with a zingy, smooth lemon curd filling and lemon glaze

Crème Brulee Choux Pastry

Crisp Choux ball with caramel and hazelnut crumb, filled with caramel custard.

French Macarons

Including Vanilla, Chocolate, Caramel & Sea Salt, Raspberry, Lemon, Pistachio



Equipment HIRE



STAFFING

- Event Manager
- Kitchen Staff
- Waiting Staff

CHINA

- Classic White Starter/Dessert Plate
- Classic White Main Plate
- Classic White Bowl
- Classic White Tea/Coffee Cup

CUTLERY

- Silver Fork, Knife and Spoon
- Silver Dessert Fork and Spoon
- Silver Coffee/Teaspoon
- Gold Fork, Knife and Spoon
- Gold Dessert Fork and Spoon
- Gold Coffee/Teaspoon

GLASSWARE

- Wine Glass
- Beer Glass
- Highball Glass
- Champagne Glass
- Shot Glass
- Water Jugs

(Please ask for further details on this service)

LINEN

- Linen White
- Linen White Napkins
- Linen Napkins in Various Colours

(Please ask for further details on this service)

