

CANAPE SAMPLE MENU 1

Best of the British Isles

This menu features some of the finest ingredients and dishes from areas of Great Britain each presented as bite size miniatures.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person

Cold Canapés

Smoked River Trout Cornetto
Blood Orange Pearls

Stilton & Wild Mushrooms
On Mini Yorkshire Puddings

Seared Angus Beef
Horseradish and Chard

Filo Tulips (vg)
Wild Woodland Mushrooms, Almond Yoghurt and Redcurrants

Scottish Salmon
Cucumber and Mint Yoghurt

Side Table Dishes
Cheese Straw Selection
Poppy Seed, Cheddar and Cayenne

Warm Canapés

Confit Lamb on Welsh Cakes
Caramelised Leeks & Rowanberry Gel

Chargrilled Asparagus Spears (vg)
Hazelnuts and Malvern Salt

Bangers & Mash
Cumberland Sausages, Wholegrain Mustard Mash, Cherry Tomato

Dorset Crab Bombe
Watercress Mayonnaise

Stuffed New Potatoes (vg)
Swede, Pumpkin Seeds, Agave Nectar

Something Sweet
Chocolate and Whisky Lollipops (vg)
Toasted Oatmeal

Berry Tartlet
Elderflower Chantilly

(vg = vegan canapé)



Filo Tulips
Oxford Blue, Elderberry and Lesser Celandine

CANAPE SAMPLE MENU 2

World Flavours

We are pleased to present our latest selection of exciting bite sized canapés featuring ingredients and flavours from around the globe.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



Honeycomb Shards
Dark Chocolate and Tarragon Mascarpone

Cold Canapés

Gazpacho Sorbet Bonbons (vg)
Basil Béchamel

Seared Tuna
Shiso, Wasabi Mayonnaise

Shrimp, Coriander & Papaya
Charcoal Tuile

Mushroom Umami Eclairs
Wood Sorrel

Chicken Ballotine
Guacamole, Chilli Jam

Side Table Dishes

Tapas Selection
Chorizo, Serrano Ham & Manchego
Pimentos, Artichoke Hearts, Marinated Olives (vg)

(vg = vegan canapé)

Warm Canapés

Griddled Courgettes (vg)
Pickled Beetroot & Harissa

Chargrilled Lamb Kofta
Tzatziki

Flat Bread Pockets (vg)
Filled with Baba Ganoush, Rocket & Toasted Pine Nuts

Seared Salmon Batons
Mirin, Ginger and Lime

Mini Beef Burgers
Sesame Brioche and Tomato Relish

Something Sweet

Honeycomb Shards
Dark Chocolate and Tarragon Mascarpone

Tropical Fruit Brochettes (vg)
Dressed with Passion Fruit

CANAPE SAMPLE MENU 3

Gourmet Selection

This menu offers a selection of unusual gourmet canapés designed to stimulate and enchant your guests.

There is a careful balance of vegetable, fish and meat based dishes. The food will be presented on a variety of unusual platters and offered around to the guests by our waiters. We would allow 10 savoury and 2 sweet items per person.



Basil Scented Courgette Ribbons
Feta and Sun Blushed Tomatoes

Cold Savoury Dishes

Smoked Duck Breast

With Chargrilled Asparagus and Balsamic

Beetroot Cured Gravadlax

Horseradish Sorbet

Basil Scented Courgette Ribbons (vg)

Vegan Feta, Pimento and Sumac

Parmesan Profiteroles

Smoked Mackerel Pâté & Grapefruit

Quail Scotch Eggs

Watercress Chiffonade

Side Table Dishes

Grissini & Crudité (vg)

Smoked Salmon Mousseline

Avocado & Pine Nut Dip (vg)

(vg = vegan canapé)

Warm Savoury Dishes

Queen Scallops in Serrano

Saffron & Caviar

Miniature Fillet of Beef Rossini

Sauce Béarnaise

Red Pepper & Chick Pea Pakora (vg)

Mint & Coriander Vegan Raita

Ballotine of Foie Gras

Toasted Brioche, Kumquat Marmalade

Hazelnut Shortbread Finger (vg)

Cèpe Mushroom, Black Truffle

Something Sweet

Sorbet Bonbons (vg)

Fresh Fruit Sorbet of Mango, Lychee, and Raspberry & Blackcurrants dipped in dark and white chocolate

CANAPE SAMPLE MENU 4

Cosmopolitan Canapé Selection with Finger Food Central Buffet

This more substantial combines a mouth-watering selection hot and cold savoury canapés offered to the guests by our waiters together with a buffet display of slightly larger dishes from which guests can graze as they please.

There is a careful balance of vegetable, fish and meat based dishes and the menu is designed to provide a full supper for your guests.

Cold Savoury Dishes

Seared Yellow Fin Tuna

Compressed Watermelon and Ginger

Olive Bark Tuile (vg)

Nasturtium Pesto Mousse, Heritage Tomatoes

Soft Boiled Quail Eggs

Minted Mayonnaise, Paprika, Caraway and Celery Salt

Maple Glazed Scottish Salmon

Broad Bean Pancakes & Mint Yoghurt

Warm Savoury Dishes

Spinach and Vegan Ricotta Tortellini (vg)

Butternut and Sage

Crispy Aromatic Duck Spring Rolls

Mango Chilli Salsa

Wild Mushroom Arancini (vg)

Olive Tapenade

Sole Goujons

Creole Dipping Sauce



Spinach and Ricotta Tortellini
Toasted Pine Nuts and Sage

(vg = vegan canapé)

CANAPE SAMPLE MENU 4 *continued*

From the Finger Food Buffet

Slider Selection

- Angus Beef
- Corn-Fed Chicken Breast
- Fried Halloumi & Aubergine

Served with A Selection of Relishes

Ice Bowls of Peeled Tiger Prawns

Watercress Chiffonade and Béarnaise Sauce

Crostini Selection

- Watercress Heritage Tomato, Agave Nectar and Vegan Parmesan (vg)
- Prosciutto, Black Fig and Rocket
- Smoked Salmon, Watercress and Ricotta

Antipasti

- Marinated Artichokes, Sun Blushed Tomatoes, Capers, Olives (vg)
- Bresaola & Salami
- Chargrilled Asparagus, Parmesan Chunks, Stuffed Sweet Peppers (vg)

Something Sweet

Offered Around to the Guests:

Shot Selection

Champagne & Raspberry Jelly
Tiramisu
Limoncello Frappé (vg)



Slider Selection
Angus Beef

(vg = vegan canapé)

CANAPE SAMPLE MENU 5

International Canapé Selection with Interactive Chef Stations

This full evening menu offers some of our most sophisticated canapé dishes with the addition of interactive chef stations preparing and serving speciality delicacies for guests within the party area.

There is a careful balance of vegetable, fish and meat based dishes. We would allow 10 savoury dishes, and 4 items from the food station per person.



Fresh Fruit Sorbet Pearls
in Bitter and White Chocolate

Cold Savoury Dishes

Hibiscus Cannelloni
Filled with Dressed Crab

Smoked Venison

Cranberry Relish and Parmesan Sable

China Spoons of:

Oxford Blue Panna Cotta, Pickled Radish
Octopus Carpaccio, Paprika Potatoes

Rabbit Rilette

Wild Cherry Compote

Tian of Pressed Mediterranean Vegetables (vg)

White Balsamic Pearls

Warm Savoury Dishes

Salt Marsh Lamb Fillets
Rowanberries & Rosemary

Butternut Tarte Tatin (vg)

Sun Blushed Tomatoes

Miniature Beef Tournedos

Butternut Gel

Salt & Pepper Prawns

Coconut and Kaffir Lime

Tiny Baked Potatoes (vg)

Almond Yoghurt, Black Truffle & Agave Nectar

(vg = vegan canapé)

CANAPE SAMPLE MENU 5 *continued*

Russian Blini Station

Chef preparing Buckwheat, Spinach and Beetroot Blini with:

- Smoked Salmon
- Keta Caviar
- Avruga Caviar
- Chopped Egg
- Wild Mushrooms (vg)
- Dill and Sour Cream

Raw & Natural Station

Chefs preparing fine china dishes of:

- Hereford Beef Tartare
- Asparagus, Toasted Pine Nuts, Balsamic (vg)
- Scallop, Samphire, Ruby Grapefruit
- Black Truffle, Heritage Tomato, Radish (vg)

The Oriental Station

Chef preparing Oriental classics:

Chinese Pancakes

- Peking Shredded Duck
- Fine Beans with Sesame (vg)
- Hoisin Sauce
- Cucumber
- Spring Onions

Sushi Selection

- Lobster and Flying Fish Caviar
- Fine Bean with Fennel Salt
- Pickled Mouli, Black Sesame and Dill (vg)

The Chocolate Extravagance Station

Chefs coating in chocolate then dry ice freezing some mouth-watering sweet treats:

Fresh Fruit Sorbet Pearls in Bitter and White Chocolate (vg)

Diamonds of Chocolate & Cointreau Truffle With Gold Leaf and Pistachio

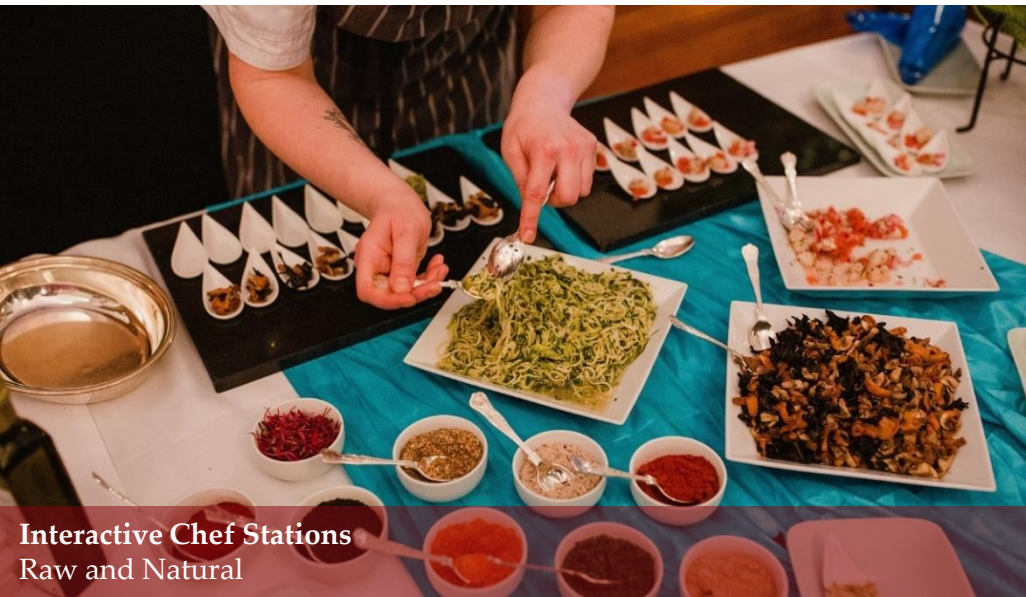
Hot Chocolate Fondue (vg)

Summer Berries

Praline

Fruit Powders

Dark Chocolate Honeycomb Shards



Interactive Chef Stations
Raw and Natural

(vg = vegan canapé)