

Canape Menus

(Sample Menus)
Priced per person

Gluten Free (GF), Dairy Free (DF),
Vegetarian (V), Vegan (VE)

Menu One

All Cold

Mini pumpkin scone with blue cheese, bacon & caramelised onion
Venison with Beetroot & feta pate on rye
Gourmet sushi selection (2pp)
Smoked chicken, apricot, toasted almond, cream cheese pinwheel (2pp)

Menu Two

Warm

Asian Spiced Meatball Kebabs with Hoisin & Sesame
Crispy Fried Chicken Drumettes With Japanese BBQ Mayo
Mushroom, Smoked Cheddar, Bacon & Truffle Tartlets with Chives

Cold

Roasted Corn Fritters with Smoked Chicken, Avocado Cream, Confit Tomato
Smoked Salmon, Dill & Lemon Cream, Charred Zucchini Rolletjes (GF)

Menu Three

Warm

Lamb, Feta & Mint Filo with Smoked Paprika, Dukkah Spice & Yoghurt
Roasted Mushroom Arancini Balls with Tomato Pesto & Aioli
Chicken, Shitake & Edamame Dumplings with Dipping Sauces

Cold

Antipasto Cups, Feta, Spiced Pumpkin, Pesto, Black Olive & Tomato Confit (V)
Satay Beef, Crispy Vegetables, fresh coriander Rice Paper Rolls (GF)

Menu Four

Warm

Dutch Beef Croquettes with Buttered Baguette & Dijon Mustard
Crispy pork won ton cup with sriracha mayo, fried peanuts, pickles & apple slaw.
Chicken Yakitori Kebabs with Sesame & Spring Onion

Cold

Roast Beef on Truffle Toast, Onion Jam, Brie & Watercress
Courgette, Pea & Mint Fritters with whipped feta & balsamic roasted tomato (V)
Prawn Cups with Crème Fraiche, Chives & Sweet Chilli Jam

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Menu Five

Warm

Japanese Vegetable Bundles with BBQ Sauce & Japanese Mayo (V)
Pumpkin & Kumara Balls with Satay & Flaked Yeast (Vegan/V)
Tofu, Shitake, Green Onion Spoons with Teriyaki (Vegan/V/GF)
Goats Cheese, Olive Caviar, Honey & Thyme Filo Bundles (V)
Spinach & Onion Bhajees With Tamarind (Vegan/V/GF)

Cold

Courgette, Pea & Mint Fritters with Avocado Cream & Chilli Jam (V)
Antipasto Cups with Feta Cream, Spiced Pumpkin (V)

Menu Six

Warm

Popcorn chicken, Sichuan salt & green chilli dipping sauce.
Sticky beef cheek won ton, hoisin cucumber & coriander.
Chilli Caramel pork, fresh apple, and shallot crisp

Cold

Hot Smoked Salmon & Herbed Cream Cheese Roulade
Thai Chicken & Coconut Mayo, Crostini with Cashews & Coriander
Beetroot, goat cheese, walnut & mint blinis
Insalata Caprese, cherry tomato, haloumi, basil leaf & olive with balsamic reduction

Menu Seven

Warm

Crumbed Clevedon Coast Oysters with Sweet Corn Puree & Chilli Jam
Sumatran Chicken Skewers with Pineapple Satay (GF)
Dutch Beef Croquettes with Buttered Baguette & French Mustard
Goats Cheese, Olive Caviar, Honey & Thyme Filo Bundles (V)

Cold

Tartare of Salmon on Orange Scented Crostini with Sour Cream & Dill
Smoked Loin of Beef with Blue Cheese, Caramelized Pear & Kumara Rosti (GF)
Seared Lamb, Pita Crisp, Kasundi, Charred Capsicum, White Bean & Yoghurt Puree
Roast beef, mustard & horseradish cream Yorkshire puddings
Smoked Chicken, apricot, rocket, and hazelnut roulade
