

Canapés

Our award winning and mouth watering canapés will provide your evening reception with that extra special something!

Duck

- Smoked Duck Rice Pancake Cone £2.00
- Duck Liver Parfait with Clementine Jelly £2.30
- Oriental Home Smoked Duck Waffle Cones £2.20
- Cured and Cherry Wood Smoked Barbary Duck Breast with Clementine Jam £2.70
- Asian Duck – Seared Duck with Honey, Soy, Chilli and Ginger £2.70 (h)

Beef

- Carpaccio of Beef with Slow Roasted Tomato £2.40
- Carpaccio of Beef with a Traditional Carpaccio dressing £2.40
- Beef Yakitori Spoons – Seared Fillet of beef marinated with soy, sake, ginger, lime & chilli garnished with fresh coriander and wasabi £2.70

Chicken

- Free Range Chicken with Lemon and Black Pepper, Chervil Filo Cup £2.00
- Ballotine of Corn Fed Chicken with Leek £2.40 (h)

Lamb

- Deconstructed Minted Lamb Pie Spoons £2 (h)
- Slow Cooked Lamb Shoulder with Dehydrated Tomato Petals and Aubergine Caviar Spoons £2.70(h)
- Slow Cooked Lamb Spoons with Balsamic and Strawberry Crisp £2.20 (h)

Pork

- Serrano Ham and Cantaloupe Melon Caviar Spoons £2.20
- Deep Fried Broad Bean Risotto Cakes with Crisp Gloucestershire Pancetta £2.20 (h)

(gf) gluten free (h) hot option, chef required on site at additional cost

Minimum order per option 25 canapés with a minimum of 4 options – 100 pieces total. Prices exclude VAT. Service staff not included.



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Fish

Home Smoked Scallop, Smoked Garlic
and Watercress Pesto £2.70

Smoked Salmon Chive Scones £2.10

Rillette of Salmon with Crème Fraiche and Dill £2.10

Sake Marinated Salmon with Soy,
Ginger and Chilli Dip £2.40

Beetroot Meringue with Beetroot Gravdax
and Goats Cheese £2.10

Pernod Cured Salmon with Blueberries
and Mascarpone £2.50

Rice Wine Cured Salmon with Wasabi Dressing
and Cucumber Jelly £2.20

Beetroot Gravdax Crostini with Keta & Dill £2.10

Applewood Home Smoked Trout with
Marinated Cucumber £1.80

Prawn Tempura Wasabi Toasts £2.30

Crab & Avocado Tian £2.70

Warm Scallop, Eden Honey Roasted Parsnip
Purée Spoon £2.70 (h)

Jersey Scallops with Warm Lobster Cream £2.70 (h)

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Vegetarian

- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs and Spun Sugar £2.70 (gf)
- Blue Sphere with Hazelnut Praline and London Honey Spun Sugar £2.70 (seasonal)
- Spinach, Ricotta and Pine nut Roulade £1.80
- Goats Cheese Crostini with Caramelised Red Onion £2.00
- Thai Salad Waffle Cones £2.10
- Tomato and Basil Mousse Cup £2.10
- Artichoke with Caramelised Red Onion and Toasted Parmesan £2.10 (gf)
- Roasted Mediterranean Vegetable & Parmesan Tartlet with Homemade Pesto and Houmus £2.10
- Rice Noodle, Broad Bean, Coriander and Chilli Spoons £2.20 (gf)
- Artichoke Bottom with Pickled Vegetable Salad £2.10(gf)

Char Grilled Polenta, Tapenade, Fresh Basil and Shaved Fresh Tomato £2.30 (gf)

- Black n Blue – Kentish Blackberry, Oxford Pea and Mint Ice Cream Waffle Cones £2.10 (gf)
- Quail Eggs with Smoked & Spiced Malden Salt £2.10 (v)
- Oriental Vegetable Tempura Cones £1.80 (h)
- Oxford Blue Tartlet with Apple & Grape Chutney £2.10 (h)
- Wild Mushroom, Goats Cheese & Red Onion Tartlet £2.10 (h)
- Poached Quail Egg and Pea Soup £2.20 (gf) (h)

Vegan

- Artichoke with caramelised red onion £2.30
- Chargrilled polenta, tapenade, fresh basil and shaved fresh tomato £2.30
- Rice Noodle, Broad bean, Coriander and Chilli Spoons £2.30

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Something Sweet

- Lavender Infused Chocolate Brownie
- Raspberry Bavarois with Mascarpone Chocolate Cup
- Mini Summer Pudding
- Rhubarb Ice Cream Cones
- Glazed Raspberry or Blueberry Tartlets
- Red Berry Pavlova
- Bannoffi Tartlet
- Mini Apple Crumble with a Crème Anglaise Dip (h)
- Fruit Mousse Chocolate Cups
- Tiramisu Chocolate Cup
- Lemon Meringue Pies
- Clotted Cream and Strawberry Scones
- Chocolate Profiteroles
- Passion Fruit Cheesecake Bites

All sweet canapés are £2.60

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