



Canapes

Delicious Mini Appetisers for your Guests to enjoy with their Reception Drinks

“Queen of Cheeses“ and Rich Cranberry Jelly Tarts (V)

Parmesan and Chive Crunchy Cheese Straws (V)

Fresh Greek Salad Spoon with Creamy Feta (V)

Shot of ‘Warm You Up Inside’ Soup of your Choice (V)

Fresh Pear and Blue Cheese Mousseline on Light Crouton Base (V)

Lightly Spiced Falafel Patties with Refreshing Coriander and Mint Yoghurt (V)

Herby Ratatouille Stuffed Inside Thyme Roasted Mushrooms (V)

Garlic Brushed Crostini Topped with Juicy Tomatoes, Crunchy Red Onion and Fresh Basil (V)

Mini Jackets Filled with Melted Goats Cheese and Sprinkled with Chives (V)

A Spoonful of Diced Squid and Prawns Coated in a Sticky Sweet Chilli Sauce

Zesty lemon Seared Scallop with zesty lemon and Black Pepper Served in a Mini Pot

Seared Tuna and Pickled Cucumber Topped with Wasabi Cream

Thai Spiced Fish Cakes with a Lime Infused Sauce for Dipping

Creamy Smoked Salmon Pate on a Crunchy Croute and Lumpfish Caviar

Flaked Piece of Smoked Haddock in a Pastry Case with a Creamy Bacon Sauce

Crostini of Button Mushroom and Crispy Pancetta Topped with a

Fine Slice of Pickled Radish

Sage Flavoured Sausage Meat with a Goey Melted Mozzarella Middle Golden Ball

Refreshing Watermelon Cube Wrapped in Italian Cured Ham

Succulent ‘Pigs in Blankets’ Lollies

Griddled Frankfurter Topped with Fried Juicy Onions with a

Drizzle of Sweet Mustard

Jamaican Style Juicy Jerk Chicken with a Fresh Mango Salsa

Skewered Sticky Asian Chicken Balls Rolled in Toasted Sesame Seeds

Cajun Spiced Chicken Fajita Wrap with Crispy Lettuce and Spicy Sauce

Shredded Hoisin Duck Garnished with Diced Cucumber and Fresh Spring Onion

Rare Roast Beef with Horseradish Cream in a Crispy Mini Yorkshire Pudding

Mouth Watering Fresh and Juicy Berry Tartlet

Dreamy White Chocolate Dipped Strawberries

Lip Smacking Caramel Éclairs Coated in Creamy Milk Chocolate

Very Chocolatey Brownie Squares