



Canape and Bowl Food Combo

Hot Canapés:

Bubble and Squeak Croquettes
Butternut squash, Sage and Parmesan Fritters with caramelized onion dip
*Vegetable Spring Rolls**
*Mushroom Filo Tarts**
*Goats Cheese and Caramelized Onion Pinwheels**
Pan Fried Brie Bites with Cranberry Dip
*Chargrilled Chicken and Roasted Pepper skewers**
Chicken Satay Skewers
*Chinese Chicken Skewers**
Minted Lamb Skewers
Lamb Koftas
Yorkshire Pudding stuffed with Sausage and Mash
Honey Mustard Roasted Cocktail Sausages
*Potato Latkas topped with Roast lamb and mint Jelly**
*Potato Latkas topped with Artichoke and Sundried Tomato**
*Potato Latkas topped with Saltbeef, mustard and Gherkin**
Baby Potatos filled with Cheese and Bacon
Gruyere Potato Soufflés
Chilli Tortillas
Salsa topped Steak
Scallop and Chorizo Spoons
Cauliflower Textures Spoons
Risotto Spoons
*Crab Cakes with Lime Chilli Mayo**
Mini burgers/cheese burgers/ cheese and bacon burgers
Mini Lamb burgers stuffed with cheese
Southern Fried Chicken Burgers with lettuce and Mayonnaise
Pulled Pork and Slaw burgers
Fish and Chip cones
Chicken and Chip cones
Mini hotdogs
Salt and Pepper Squid cones
Salt and Pepper Prawn Cones
Shepherds pies
Chinese Pork Belly
Liver and mushroom on toasted brioche

Mini steak open sandwich, grain mustard mayonnaise on toasted foccacia
Gressingham duck on a potato rosti, orange confit and crisp leeks
Shot glass pea cream with a bacon spoon
Bacon and Egg on Toasted Brioche
Brie and Cranberry Tarts

Cold Canapés:

Ceaser Salad Tartlets
Crostini with Goats Cheese and Sundried Tomato
Brioche Toasts with Duck Pate and Red Onion Marmalade

*Roquefort Shortbread with Garlic Cream Cheese
Tomato, Feta and Basil Filo Tarts
Chorizo Tortilla
Smoked Salmon, Creme Fraiche and Caviar Blinis
Prawn and Crab Cocktail Spoons
Hoi Sin Duck spoons
Teriyaki Beef lettuce cups
Gazpacho Shots
Whipped goats cheese on sweet potato with roasted beetroot
Smoked Salmon, Dill and Cream Cheese Roulade on Crostini
Smoked Mackerel Pate with Beetroot Horseradish
Pesto, Sundried Tomato and Artichoke Tarts
Tomato, Basil and Mozzarella Bruschetta
Filo Tartlets with Bang Bang Chicken
Filo Tartlets with Asian Beef Salad
Filo Tartlets with Crab, Ginger and Lime
Cocktail Dill Scones topped with Smoked Trout and Horseradish Cream
Baby Parmesan & Rosemary Shortbreads with Roast Cherry Tomato & Feta Cheese
Goats Cheese and Caramelized Onion Choux Buns*

Sweet Canapés:

*Fruit Tarts with Crème Patisserie
Chocolate Truffles
Popping white chocolate and raspberry Cheesecake
Crème Bruleè Spoons
Triple Chocolate Brownies
Lemon Tarts
Chocoalte Mousse Shots
Fruit Crumble
Fruit Pavlova's
Banoffee Pies
Pecan pies
Eton mess*

*can be served cold

Bowl Food

Chicken Dishes

Thai Green/Red Chicken Curry and Jasmine Rice
Chicken and Chorizo Paella
Creamy Chicken Bacon and Pea Pasta
Chicken Satay and Rice
Chicken Chasseur on Creamed Potatoes Baby Green Beans
Chicken Korma/Masala on Coconut Rice
Chicken, Chorizo and Haloumi with Onions, Peppers and Roasted New Potatoes
Garlic and Herb Chicken Goujons with Chips

Beef Dishes

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream
Beef Lasagne
Penne Bolognese with Garlic Crutons and Parmesan Cream
Creamy Beef Stroganoff with Rice

Steak and Chips with Peppercorn Sauce and Crispy Onion Rings
Beef in Blackbean Sauce with Noodles and Beansprouts
Beef Bourguignon and Mash with Green Beans
Crispy Chilli Beef with Egg Fried Rice
Meatballs with Spicy Tomato Sauce on Spaghetti

Lamb Dishes

Moroccan Lamb with Cous Cous
Braised Shoulder of Lamb with Goats Cheese Mash
Minted Lamb Skewers with Roasted Vegetable Cous Cous
Lamb Koftas, with Rustic Tabouli and Tzatziki

Pork Dishes

Sausages with Mustard Mash and Onion Gravy
Hung Sau Pork Belly and Egg Fried Rice
Sweet and Sour Pork on Egg Fried Rice

Fish Dishes

Roasted Salmon on Crushed Potatoes and Pea Puree
Fish Pie
Prawn Pad Thai
Scampi with Chips and Tartar
Smoked Haddock, Bubble and Squeak and Fried Quails Egg
Risotto with Scallops and Minted Peas
Smoked Salmon and Prawn Tagliatelle with Dill and Cream
Teriyaki Salmon on Noodles
Roasted Cod on Chorizo, Butterbean and Tomato Stew

Vegetarian Dishes

Mushroom Risotto with Parmesan shavings and Truffle Oil
Butternut Squash Risotto
Vegetable Lasagne
Creamy Mushroom Stroganoff with Rice
Thai Green/Red Vegetable Curry with Jasmine Rice
Vegetable and Bean Chilli with Rice and Sour Cream
Pesto, Spinache and Toasted Pine Nut Tagliatelle
Macaroni Cheese with Sun-Dried Tomatoes
Falafel with Hummous and Chickpea Cous Cous

Sweet Bowls

Winter Crumble with Custard.
Eton Mess.
Popping Candy Cheesecake
Triple Chocolate Mousse.
Crème Brulee
Sticky Toffee Pudding and Custard
Hot Chocolate Malteser Pudding
Tiramisu
Summer Fruit Trifle
Tropical Fruit Salad
Strawberries and Cream

Profiteroles in a Warmed Rich Dark Chocolate Sauce
Lemon Possett With Lavender Shortbread
Bread and Butter Pudding
Chocolate and Caramel Brioche Pudding
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

This list is only a sample, other options are available and if you have a particular dish in mind please let us know and we would be happy to accommodate this.

A Vegetarian alternative can also be provided for most dishes should this be required.

£13.50 per head = 4 canapes and 2 bowls per person

£18.50 per head = 5 canapes and 3 bowls per person

Other pricing options available

Additional items:

Canapés = £1.25 per piece

Bowls = £4.50 per bowl