

Party Ingredients

Private Caterers

Canapé Menu 1



The Great British Canapé Selection

This menu presents our latest selection of “Great British” hot and cold canapés. There is a careful balance of vegetable, fish and meat-based dishes. The food will be presented on a variety of unusual platters and baskets, offered to the guests by our waitresses. We would allow 14 items per person to cover a food service of 2 – 3 hours.

Warm Savoury Dishes

Tiny New Potatoes

Stuffed with Double Gloucester and Quince

Grilled Cornish Seabass

Minted Pea and Samphire Sable

Mini Breakfast Pans

Smoked Bacon Rolls

Cumberland Cocktail Sausages

Grilled Mushroom and Cherry Tomato

Angus Beef Fillet

Wholegrain Mustard and Orange Relish

Seared Cauliflower and Broccoli Florets

Sour Cream with Chives

Cold Savoury Dishes

Scottish Salmon Roulade

Grapefruit and Dill Mouseline

Hazelnut Shortbread Fingers

Mushroom Pâté and Sweet Pepper

Smoked Gressingham Duck Breast

Red Onion Marmalade

Chargrilled Asparagus Spears

Fennel Seasalt

Cornfed Chicken and Red Grape Brochette

Coronation Sauce

Something Sweet

Rhubarb and Custard Macaroons

Dark Chocolate Cups

Filled with Drambuie Syllabub

Side Dishes

Allotment Garden Crudités

Tarragon Cream Cheese and Plum Tomato Dipping Sauce