

EXAMPLE CANAPE MENU

Please contact us for our current seasonal menus.

Our canapé menus feature a careful balance of vegetable, fish and meat based dishes.

Canapés are presented on a variety of unusual platters and offered around to the guests by our waiters.



Honeycomb Shards
Dark Chocolate and Tarragon Mascarpone

Cold Canapés

Smoked River Trout Cornetto
Blood Orange Pearls

Stilton & Wild Mushrooms
on Mini Yorkshire Puddings

Seared Angus Beef
wrapped in Chard, Horseradish Dip

Filo Tulips (vg)
Wild Woodland Mushrooms
Almond Yoghurt, Redcurrants

Maple Glazed Scottish Salmon
Broad Bean Pancakes, Mint Yoghurt

Side Table Dishes

Cheese Straw Selection
Poppy Seed, Cheddar and Cayenne

(vg = vegan canapé)

Warm Canapés

Salt Marsh Lamb Fillets
on Rosemary Skewer, Rowanberry Gel

Red Pepper & Chick Pea Pakora (vg)
Mint & Coriander Vegan Raita

Salt & Pepper Prawns
Coconut, Kaffir Lime

Bangers & Mash
Cumberland Sausages
Wholegrain Mustard Mash, Cherry Tomato

Stuffed New Potatoes (vg)
Swede, Pumpkin Seeds, Agave Nectar

Something Sweet

Honeycomb Shards
Dark Chocolate, Tarragon Mascarpone

Tropical Fruit Brochettes (vg)
dressed with Passion Fruit