



Canapés

May I suggest the following to help you plan your party:

- For lunch or pre dinner drinks allow 3 pieces per guest and choose 3 different canapés - From £2.50 per person
- For canapés served instead of a starter before a lunch or dinner allow 5 pieces per guest and choose 5 different canapés - From £4.50 per person
- For a 2-3 hour drinks party, allow 10 pieces per guest and choose 5 or 10 different canapés - From £9.50 per person
- For a canapés only party served in place of a meal, allow 14 pieces per guest and choose 7 or 14 different canapés - From £13.50 per person
- For a stand-up wedding reception, allow 12 pieces per guest and choose 8-10 different savoury canapés and 2 sweet canapés - From £11.50 per person

The Canapés

- Cheese and mustard sable biscuits V
- Swiss cheese allumettes V
- Parmesan, pinenut and green olive biscottini V
- Lebanese choux puffs V
- Mini gougers V
- Honey and sesame glazed sausages
- Parmesan and black olive shortbread with pesto and goat's cheese V
- Parmesan and rosemary shortbread with roasted cherry tomatoes and fetaV
- Chive crepes with crème fraiche and red onion confit V
- Artichoke and Gorgonzola focaccine V
- Griddled scallops with sweet chilli sauce and crème fraiche
- Seared tuna Nicoise croutes
- Thai Prawn cakes with sweet chilli sauce
- Asparagus croutes with lemon hollandaise V
- Gravadalax on pumpernickel with dill mustard sauce
- Mini pissaladiere
- Mini Carpaccio
- Polenta with blue cheese and red onions V
- Salmon Teriyaki with ginger dipping sauce
- Monkfish, pancetta and rosemary spiedini with lemon aioli
- Curried coconut chicken sticks
- Spicy chicken satay with peanut sauce
- Rare beef sesame tartlets
- Ham and Dijon mini croissants
- Nori sushi rolls
- Smoked salmon sushi rice
- Filo tartlets with smoked salmon and lime
- Filo tartlets with Thai beef salad
- Filo tartlets with crab, ginger and lime
- Butternut and thyme mini muffins V



Sweet Canapés/Petit Fours

- Bitter chocolates tartlets
- Caramelised lemon tartlets
- Baby lemon meringues
- Cherry and frangipane tartlets
- Mini apple galettes
- Triple chocolate biscottini with hazelnuts