



The Art of Fine Food and Coffee

Canapé - Silver Menu

For a minimum of 20 people - please choose at least 4 items.

Hot Selection

- Spicy Chicken with Sweet Potato Puree on Homemade Croute
- Mini Yorkshire Pudding with Honey and Mustard Glazed Pork Sausage
- Sesame Chicken Skewers with Soy and Honey Dip
- Puff Pastry Squares with Devilled Kidneys and Braised Sweet Onions
- Deep Fried Sweetbreads with Nutmeg***
- Asparagus Spears wrapped in Basil & Parma Ham
- Twice Cooked Pork and Apple Cup
- Black Pudding with Pea and Bacon Puree
- Rare Roast Beef Mini Yorkshire Pudding / Horseradish
- Pot Roasted Pheasant and Cauliflower Puree on Crouton***
- Crispy Lamb with Soy and Chilli in Gem Boats

Ambient Selection

- Mini Yorkshire Pudding with Rare Roast Beef
- Duck and Orange Tortilla Wrap
- Avocado and Cherry Tomato Filo cup with Fresh Chilli and Corriander
- Feta, Olive and Sundried Tomato Brushcetta
- Goat's Cheese and Beetroot Tarts
- Mini Sweetcorn Fritters with Roast peppers and Sour Cream
- Carrot Griddle Cakes with Corriander Cream Cheese
- Chicken Liver Pate on Melba Toast
- Thai Crab Spoon
- Olive and Parmesan Parmiers
- Cheddar and Chive Straws
- Quai's Egg and Hollandaise Croute Cup
- Piri - Piri Chicken Pinwheel

£6.00 per person. £1.50 per canapé thereafter, if more than 4 items chosen.

***Seasonal when available. Hot canapé must have one of our staff present, at an hourly rate of £10 per hour or part hour, to ensure these items are warmed through correctly. We clearly must have use of your oven. Additional staff are available, at the same rate, to hand canapé to your guests. VAT at the prevailing rate will be added to the above price. Serving platters and paper napkins are provided.