

Canapes

We can create canapes to suit any style or occasion. We like to create our canapes using the best of British ingredients we can source throughout the year. If you had something specific in mind then we would love to produce it for you, but for those of you who may need a little inspiration please see below a canape menu we produced for a client who was holding a networking and promotional event for 100+ guests, these particular canapes would still work incredibly well for smaller more intimate parties and gatherings. We are also able to tailor our canapes for people with dietary preferences and requirements, we still apply the same creativity and care to our alternative canapes, we also provide an all vegan canape menu.

Arrival ...

Chicken liver, cep mushroom & truffle 'eclairs'

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Fennel seed nacho, braised pork, avocado & crackling

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Smoked salmon, salmon mousse, cucumber & gin jelly, rye bread

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Pea, parmesan, chive & purple potato frittata, saffron aioli

Warm canapes...

Anise braised beef shin, potato puree & crispy shallots

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Cave aged cheddar, leek & onion seed fritters

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Portland brown crab cakes, tarragon & citrus gel

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Curried lamb & I.O.W tomatoes, chive yoghurt, puffed wild rice

Sweet canapes...

Salted caramel, coffee pastry, vanilla cream

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Elderflower jelly, raspberry & lime curd

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Pistachio sponge, chocolate mousse, morello cherry gel, honey biscuit

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Chocolate & hazelnut truffles