



2025/2026

CANAPES.
MENU

SPRING.

MEXICAN CHICKEN TINGA CUP
WITH ZESTY GUACAMOLE

CONFIT DUCK WITH SWEET POTATO
& ORANGE CRÈME FRAICHE

MALAYSIAN KING PRAWNS
WITH A THAI PEANUT SAUCE

SMOKED SALMON, BEETROOT & HORSERADISH
RYE TOASTIES

CRUSHED PETIT POIS SOURDOUGH CROSTINI
WITH PARMESAN CRISP(VG) OR CRISPY PARMA HAM

QUAIL EGG, & ASPARAGUS CRISPY CUP
WITH HOLLANDAISE (V)

SUMMER.

BEEF CARPACCIO WITH TRUFFLE OIL
PARMESAN & ROCKET

THAI GREEN CHICKEN POPPADOM
WITH CORIANDER

CHIPOTLE CHILLI PRAWN
MANGO, LIME & AVOCADO SALSA

MINI CRAB SLIDER
WITH SLICED AVO & SRIRACHA

WATERMELON, MARINATED FETA,
& WATERCRESS (V)

SHOT OF GAZPACHO
WITH SUMMER VEG CRUNCH (VG)



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CANAPES.

MENU

AUTUMN.

LAMB KOFTA
WITH MINT RAITA

MAPLE GLAZED PORK BELLY BITE
WITH APPLE COMPOTE & CRISPY PANCETTA

FISH & CHIPS
WITH CRUSHED PETIT POIS

GARLIC KING PRAWNS
WITH LIME & SRIRACHA MAYO

GOATS CHEESE, & FIG TARTLET
WITH HONEYED HAZLENUT

VEGETABLE GYOZA
WITH A LIME & CHILLI SOY DIP (VG)

WINTER.

BRIE & PANCETTA CRISPY CUP
WITH RED ONION CHUTNEY

RARE ROAST BEEF, SWEET POTATO
& HORSERADISH

TEMPURA KING PRAWNS
WITH A CHILLI, LIME, & SOY DIP

SEARED SCALLOPS
WITH SALSA VERDE

QUAIL EGG, HOLLANDAISE & ASPARAGUS
CRISPY CUP (V) OR WITH SMOKED SALMON

CAULIFLOWER CHEESE VELOUTE
WITH TOASTED GARLIC PECANS (V)



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CANAPES. SMALL PRINT.

MENU

PLATES.

4 CANAPÉS / £9.50 PR HD

6 CANAPÉ / £14.50 PR HD

8 CANAPÉS / £18.50 PR HD

GRAZING.

£6.50 PR HD

MEXICAN ROASTED SPICED NUTS
PARMESAN TWISTS
NUT AND SEED CRACKERS
BOWLS OF DIPS

COCONUT & BEETROOT HOUMOUS
RED PEPPER & WALNUT
CHUNKY GUACAMOLE
CANNELLINI BEAN, ROASTED FENNEL & GARLIC

ADDITIONS.

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR

INFO.

MINIMUM SPEND OF £350 FOR A DELIVERY
OF PRE PREPARED FOOD FOR CLIENT TO FINISH

MINIMUM SPEND OF £775 FOR AN ON SITE CHEF SERVICE