



2026/2027

CANAPES.

MENU

SPRING.

SMOKEY CHORIZO
MOZZARELLA PEARLS, TOMATO AND BASIL

TERRYAKI CHICKEN
RICE CRACKER, CUCUMBER AND SPRING ONIONS

MALAYSIAN KING PRAWNS
WITH A THAI PEANUT SAUCE

SMOKED SALMON, HORSERADISH
CUCUMBER, DILL, LEMON CROUSTADE

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

SUMMER.

QUAIL EGG, & ASPARAGUS CROUSTADE
WITH HOLLANDAISE (V)

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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MENU

AUTUMN.

LAMB KOFTA
WITH MINT RAITA

MAPLE GLAZED PORK BELLY BITE
WITH APPLE COMPOTE & CRISPY PANCETTA

SALT AND PEPPER SQUID
WITH AIOLI

GARLIC KING PRAWNS
WITH LIME & SRIRACHA MAYO

VEGETABLE SAMOSA
WITH LIME PICKLE AND RAITA DIP

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

WINTER.

BRIE & PANCETTA CRISPY CUP
WITH RED ONION CHUTNEY

BEEF TATAKI SPOON
SESAME, PONZU, CRISPY SHALLOTS

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

SEARED SCALLOPS
WITH SALSA VERDE

ONION BAJI
MANGO CHUTNEY AND MINT RAITA DIP

WHIPPED FETA CROUSTADE
BEETROOT, PISTACHIO, HONEY



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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.

£4.50 PR HD

MEXICAN ROASTED SPICED NUTS
NOCERELLA OLIVES
ARTISAN CRACKERS

BOWLS OF DIPS
BEETROOT HOUMOUS
RED PEPPER HOUMOUS
CANNELLINI BEAN & 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 £450 FOR A DELIVERY
OF PRE PREPARED FOOD FOR CLIENT TO FINISH

MINIMUM SPEND OF £875 FOR AN ON SITE CHEF SERVICE