

Canapé Menu

Choose From A Wide Range of Hand Made Sweet & Savory Canapés

We have listed a few of our most popular ones below but are happy to work to client's specifications.

The following are general guidelines for quantities. Allow 6 pieces per guest for the first hour and 4 pieces for each additional hour.

Allow 3 pieces per guest for pre-lunch or dinner drinks.

For canapés served instead of a first course, allow 5 pieces.

For a 2 - 3 hour drinks party, allow 10 pieces.

For a stand up wedding reception or canapé party, allow 12 pieces per guest.

Savory Selection

Hoisin Duck Wraps

Thai Chicken Cakes with Coriander Mayonnaise

Filo Baskets with a Prawn & Mango Salsa

Dill Scones with Smoked Salmon & Lemon Mayonnaise

Yorkshire Pudding with Rare Beef, Onion Marmalade & Horseradish Drizzle

Parmesan & Black Olive Shortbreads with Pesto, Goats Cheese & Sun Blush Tomatoes

Mini Tomato, Mozzarella & Basil Galettes

Asparagus Tartlets with Lemon Mayonnaise

Prosciutto Wrapped Figs

Red Onion & Balsamic Marmalade Tartlets With Dolcelatté Cheese

Roquefort & Caramelized Walnut Stacks with Garlic Boursin

Parmesan & Poppy Seed Lollipops

Pesto Palmiers

Thai Meatballs With a Sweet Chilli Dip

Spicy Cumin Crusted Sausage Bites

Mini Roasted Red Pepper, Goats Cheese & Mint Wraps

Posh Prawn Cocktail & Smoked Salmon Shots

Tomato & Basil Bruschetta

Spicy Gazpacho Shots

Prosciutto, Pear & Gorgonzola Wraps

Caprese Salad Balls

Here Are a Few Examples Of Dessert Canapés-

Mini Millionaires Shortbread

Cream Tea Scones

Vanilla Cup Cakes

Mini Pavlovas

Lemon Tart Citron

Wicked Chocolate Tarts

Lemon Posset Shots

Pannacotta Shots with Tropical Fruit Salsa

Tiramisu Macaroons