

Canapes

Below is a selection of canapé ideas for you to create your own, unique menu and a number of ready to go menu ideas as listed on page . Canapé items would normally be offered by our waiting staff circulating amongst your guests.

Should you need advice making your choice, we would be more than pleased to assist. If you are having canapés before your meal, whether it be a wedding or dinner, 4 or 5 should be enough (see guideline price below). If you are organising purely a cocktail party or canapé reception 6 - 8 items might be more suitable. Many of these items may also be suitable for light finger buffets.

COLD SELECTION

1. Smoked ham & mango savouries
2. Mangetout boats with stilton, cream cheese and roasted red peppers ♣
3. Lentil pates with tomato relish ♣
4. Egg halves stuffed with chicken mayonnaise
5. Asparagus & serrano ham parcels on mini toast
6. Assorted bowls of peanuts & potato crisps ♣
7. Smoked salmon with chives and curd cheese on cucumber rondels
8. King prawn & mange tout skewers with lemon dip
9. Salmon & dill cakes with a chive cream topping
10. Pate palmiers, Puff pastry bites filled with smooth pate
11. Wild rice pancakes with smoked rainbow trout and chives
12. Smoked salmon & cream cheese wholemeal pinwheels
13. Mini bacon & egg topped bagel
14. Wild rice pancakes with roasted vegetables ♣
15. Smoked salmon & horseradish on a savoury dill scone
16. Marinated king prawns on savoury shortbread
17. Chicken, mushroom & spring onion choux buns
18. Brie & black grape bites ♣
19. Smoked trout & horseradish savouries
20. Home-made cheese straws ♣
21. Goose liver pate eclairs
22. Celery and walnut boats with cream cheese and stilton ♣
23. Grissini sticks wrapped in smoked fish
24. Asparagus rolls ♣
25. Mini sweet pepper filled with chicken mousse
26. Polenta diamonds topped with home-made chutney ♣
27. Minted cream cheese with hazelnuts ♣
28. Cucumber boats filled with humous ♣
29. Smoked salmon & dill on French toast with mustard butter
30. Wholemeal roulades with a farci of pâté
31. Chef's home made canapé selection
32. Prawn and watercress stuffed cucumber roulades
33. Smoked salmon & cream cheese square roulades
34. Fresh asparagus wrapped in Parma Ham *seasonal*
35. Crème fraîche and lobster on brioche rondels
36. Quails eggs wrapped in smoked salmon
37. Stilton & cream cheese balls rolled in crushed walnuts ♣
38. Cucumber nests topped with prawns & Marie rose sauce
39. Bagel bites topped with smoked salmon and cream cheese
40. Assorted bowls of marinated olives ♣
41. Smoked chicken & watermelon skewers
42. Olive & mozzarella sticks in nut oil & fennel seeds ♣
43. Feta cheese, black olive and salami skewers
44. Cheese and herb palmiers ♣
45. Mini carpaccio
46. Smoked salmon and crème fraîche tartlets with dill
47. Breaded butterfly prawns
48. Deep fried brie wedges in breadcrumbs ♣
49. Blinis topped with smoked salmon
50. Jacketed poached salmon with fish mousse



51. Marinated scallops with caviar
52. Tiger prawns with garlic mayonnaise
53. Salmon oat cakes
54. Mozzarella & sun dried tomato on a savoury scone ♣
55. Caramelised apple with blue cheese and walnuts ♣
56. Polenta crostini topped with stilton and onions ♣
57. Cream cheese crostinis ♣
58. Rillettes on garlic crôutes

SUSHI SELECTION

60. Prawn, sesame & chilli sushi rolls with soy sauce
61. Courgette, coriander & red roe nori sushi rolls
62. Smoked salmon & ginger nigiri with soy sauce

HOT SELECTION

64. Savoury filled mini vol au vents
65. Sesame & garlic crusted pepper sticks ♣
66. Mini salmon pasties
67. Mustard glazed baby sweet corn ♣
68. Brioche crouete with apricot chutney and blue cheese ♣
69. Devils on horseback - prunes wrapped in bacon
70. Cherubs on horseback – apricots in bacon
71. Deep fried mushrooms coated in garlic & herb breadcrumb ♣
72. Ginger and coriander chicken cakes with dips
73. Chorizo and mushroom
74. Goujons of plaice with tartare dip
75. Mediterranean lamb nuggets
76. Lamb sticks with honey and mustard glaze
77. Tempura platter: peppers, courgettes, corn ♣
78. Chicken livers wrapped in bacon
79. Deep fried scampi with onion and garlic dip
80. Anchovy and olive croustades
81. Spicy fish balls
82. Mini quiche tarts ♣
83. Lime marinated chicken skewers
84. Fish & chips in mini paper cones
85. Savoury meat bites on sticks
86. Crostini topped with roasted peppers & olive oil ♣
87. Petit Crolines, savoury pastry parcels
88. Mini croque Monsieur
89. Sesame prawn toasts
90. Parmesan & sun dried tomato filo cigars ♣

SOUP SIPS

Please ask about our new soup sips. These are a range of delicious, chilled spicy soups that are served in shot glasses, and are ideal for serving with canapés. A refreshing burst of flavour.

PRICE GUIDELINE

4 - 6 items when added to a wedding reception or a dinner would increase the per head price anywhere from £8.00 depending on menu choices.

7 – 10 items for a canapé reception or a cocktail party would be anywhere from £11.50 per head, again depending on menu choices.

♣ = suitable for vegetarian diets