



Herb & Spice Canapé Pack

Cold Fish/Seafood Options

- *Giant Prawn with a Thai Coconut, Chilli, Coriander & Lemongrass Cream Cheese in a Cucumber cup*
- *Prawn Cocktail Shooter
Juicy Prawns bound with a Marie Rose Sauce on Crispy Lettuce & Baby Watercress Salad served in a Shot Glass*
- *Scottish Smoked Salmon Blinis with Soft Cream Cheese*
- *Salmon & Sweet Pepper Mousse served on a Garlic Crostini*
- *Cornish Crab Dressed in Zesty Lemon Mayonnaise on a Melba Toast Wafer with Rocket Cress*
- *Smoked Haddock Rillettes with Baby Watercress & Pickled Cucumber Noodles on Toasted Rye Bread*
- *Mini Seared Tuna Niçoise Salad in a Jersey Potato Cup with Quails Egg & Anchovy*
- *Poached Salmon & Broccoli Tartlets*
- *Seared Sesame Tuna with Wasabi Caviar served on a Contemporary Spoon*

Cold Meat Options

- *Char-grilled Lemon & Herb Infused Chicken with a Greek Basil Mayonnaise in a Mini Croute Basket*
- *Chicken Liver Parfait on a Toasted Brioche with Caramelised Onion*
- *Miniature Beef Wellington in Puff Pastry
With Homemade Chicken Liver & Madeira Pate*
- *Marinated Angus Fillet of Beef on Herb Crostini with a Horseradish Mayonnaise*
- *Marinated Duck Breast with Spring Onions & Spicy Chilli Cream in a Char-grilled Zucchini Cup*
- *Prosciutto & Sage Chicken Skewer with Roasted Pepper Aioli*
- *Pork and Liver Parfait on a Toasted Brioche with Plum Jam*
- *Marinated Duck Breast with Spring Onions & Spicy Chilli Cream in a Cucumber Cup*
- *Miniature Beef & Oregano flavoured Italian Meatballs served on spikes*
- *Asparagus and Parma Ham with Truffle Oil*
- *Applewood Smoked Duck Breast with Grilled Peach in a Crisp Baby Gem*
- *Charcuterie Skewers
Bresaola, Prosciutto, Mortadella & Olive*
- *Lime & Coriander Mini Chicken Kebabs*
- *Miniature Sausage & Mash & Caramelised Onion Pastry Cups*
- *Smoked Chicken & Mango Tartlets*

Cold Vegetarian/Vegan Options

- *Heritage Beetroot Carpaccio with Avocado, Hazelnuts, Lemon & Dill on a Contemporary Spoon (VG)*
- *Roasted Red Pepper, Cherry Tomato & Basil Bruschetta (VG)*
- *Houmous & Sun blushed Tomato Crostini (VG)*
- *Roasted Vegetable Brochette Skewers with a Lime and Siracha Drizzle (VG)*
- *Feta Cheese & Red Onion Filo Parcels (V)*
- *Brie, Cranberry & Thyme Tartlets (V)*
- *Goats Cheese Tart with Red Onion Marmalade (V)*
- *Figs with Cambozola and Walnuts (V)*
- *Crisp Cheese Tartelettes with Quails Eggs, Chive Mayonnaise & Roast Tomato (V)*
- *Avocado, Goats Cheese and Red Onion Crostini (V)*
- *Filo Basket with Mascarpone, Sun-blushed Tomato, Boscioli Olive & Rocket Pesto (V)*
- *Spinach & Cream Cheese Roulades (V)*
- *Capresse Skewers (V)*
Vine-ripened Cherry Tomatoes & Buffalo Mozzarella Balls with a Fresh Basil & Virgin Olive Oil Drizzle
- *Mini Ploughman's (V)*
'Leigh Toaster' Cheese Mousse, Oat Cracker Crumble, Spiced Bramley Apple Chutney and Apple Crisp served on a Contemporary Spoon

Hot Fish/Seafood Options

- *Mini Fish & Chips (served in a bamboo boat)
Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips, Homemade Tartare Sauce & Lemon Wedge*
- *Spicy Italian Crab Cakes
Pan-fried Crab Cakes made with Parsley, Cilantro & Fresh Chilli*
- *Grilled Tiger Prawns wrapped in Bacon with Chilli Butter*
- *King Prawns wrapped in Filo served with a Lemon, Garlic & Chilli Aioli*
- *White Crab Tart with Capers & Gruyere glaze*
- *Seared Scallops with Apple Crumble Crust*

Hot Meat Options

- *Baby Yorkshire Puddings
Stuffed with Sliced Fillet of Beef & Rich Onion Gravy*
- *Croque Monsieur, Ham, Gruyere Cheese & Béchamel on Bite-sized Toast*
- *Duck Pancakes
Small wrapped Pancake rolled in a cone with spring onion and cucumber,
Served with a Plum sauce dip*
- *Mini Homemade Burgers topped with Sliced Gherkin and a Touch of
American Mustard*
- *Potato Scone with Black Pudding & Apple*
- *Lavender Lamb Skewers with Cucumber, Mint and Mango Salsa*
- *Crispy Potato Disk topped with Fillet Steak and Béarnaise Sauce*
- *Tender Chicken Fillet skewers served with a Satay Dip*
- *Prosciutto & Sage Chicken Skewer with Roasted Pepper Aioli*

- *Bacon, Lettuce & Tomato Croute*
- *Miniature Pizza with Prosciutto, Roasted Red Peppers & Artichoke Hearts*
- *Mini Duck & Hoi sin Spring Rolls with a tasty Dipping Sauce*

Hot Vegetarian/Vegan Options

- *Mini Vegetarian Fish & Chips (served in a bamboo boat)
Haloumi in a Light and Crispy Beer Batter served with Hand-cut Chips,
Homemade Tartare Sauce & Lemon Wedge*
- *Spiced Falafel with Avocado Puree & Spicy Tomato (VG)*
- *Wild Mushroom Torte (V)*
- *Feta Cheese & Red Onion Filo Parcels (V)*
- *Taleggio and Walnut Arancini with Lemon Aioli (V)*
- *Crispy Polenta & Roasted Vegetable Stack
with Sriracha & Lime Drizzle (VG)*
- *Char-grilled Artichoke and Cherry Tomato (VG)
On Lightly Toasted Rosemary-Sea Salt Focaccia Bite*
- *Grilled Zucchini & Goat Cheese Parcels with Lemon Juice and Fresh Basil
(V)*
- *Wild Mushroom & Gorgonzola Crostini (V)*
- *Pea and Feta Risotto Cake with Smoked Paprika Cream (V)*
- *Breaded Goats Cheese with Red Pepper Tapenade (V)*
- *Sweetcorn Fritter with a Caribbean Salsa (V)*

Shots

**Shot Glasses filled with the following
(select as one of your canape options):**

Thai Vegetable & Lemongrass Soup
Chicken Caesar Salad Shooter
Vegetable Soup
Wild Mushroom Soup (V)
Gazpacho with finely diced Celery, Pesto & Tabasco (VG)
White Onion Gratin
Minted Pea Soup

Crostini

*Thin Roasted Slices of our Homemade Breads, Grilled with
Olive Oil & Fresh Herbs and a selection of Toppings*

Please choose 3 toppings from the following:

Bashed Peas & Mint (V)
Ricotta & Garlicky Roasted Peppers (V)
Barbequed Courgette & Aubergine with Chilli (V)
Sun-blushed Tomato & Mozzarella Bruschetta(V)
Red Lentil & Chilli Pate (V)
Black Olive Tapenade (V)
Zesty Lemon & Herb Houmous with Rocket Pesto (V)
Moroccan Spiced Houmous with Tomato Compote (V)
Chilled Haloumi & Mango (V)
Cream Cheese & Parma Ham
Chicken Liver & Madeira Pate with Caramelised Onion Chutney
Smoked Ham & Cherry Tomato
Roast Beef & Horseradish Cream
Smoked Salmon & Cream Cheese
Tuna Mayonnaise & Spring Onion

Dessert Canapés

Choose 3 dessert canape options:

- *Strawberries dipped in Chocolate*
- *Mini Chocolate Éclairs*
- *Citrus Lemon & Lime Tarts*
- *Petit White Chocolate & Raspberry Tarts*
- *Seasonal Fruit Skewers, Milk Chocolate Drizzle*
- *Mini Bakewell Tart*
- *Macaroons (variety of fillings)*
- *Chocolate Mousse in a Shot Glass finished with a Fresh Raspberry*
- *Water Melon Shot*
- *Handmade Truffle Lollipop*
- *Eton Mess (served in a Mini Kilner Jar)*
- *Traditional Sherry Trifle (served in a Mini Kilner Jar)*
- *Individual Chocolate and Passion Fruit Cheesecake*
- *Layered Chocolate Shot*
- *Mini Lemon and Lime Cheesecake*
- *Key Lime Tartlets*

Petit Fours

Strawberry Whirls

Cherry Chocolate Cups

Homemade Fudge

Chocolate Fudge

Turkish Delights

Rum Roulades

Brandy Snaps

Coconut & Cherry Ball

