

COLD CANAPÉS

Five canapés bites | £14.28 pp

Minimum 20 persons. Additional bites are £3.36 per bite

FROM THE FARM

Sundried tomato & chicken roulade with fresh coriander, served with a coriander crème fraîche
Smoked back bacon, Cheddar & chive mini tartlet
Pressed ham hock terrine with piccalilli sauce
Pan-fried chorizo & lightly spiced bocconcini skewer
Mini minted lamb Wellington with tzatziki

FROM THE SEA AND SHORE

Thai spiced salmon served in a mini quiche
Mini scampi burger with homemade tartare sauce
Gravlax smoked salmon roll on a buckwheat blini
Sweet chilli tiger prawns dipped in sesame seeds
Smoked mackerel roulade with dried apricot & horseradish crème fraîche

FROM THE VEGETABLE PATCH

Smoked Cheddar, English mustard & paprika palmiers
Chargrilled vegetable & cream cheese mini bagels
Vegetable sushi rolls with wasabi
Vegetarian haggis bonbons
Cherry tomato & bocconcini with pesto dressing

SWEET BITES

Mini chocolate orange mousse in a marble chocolate shell
Bakewell tart slices
Mixed berry panna cotta on a shortbread biscuit
Seasonal fruit trifle
Coloured meringue kisses with Chantilly cream



HOT & COLD CANAPÉS

Five canapés bites | £21.30 pp

Minimum 20 persons. Additional bites are £3.36 per bite

Pre-dinner canapé reception, four bites | £13.68 pp

FROM THE FARM

Smoked chicken, avocado & tortilla crisp
Sage marinated chicken, wrapped in Parma ham
Pulled pork belly, fruit chutney on a savoury scone
Mexican styled spicy beef & guacamole served in a filo cup
Mini cottage pies with crispy mash
Crisp potato slice, lamb fillet & mint sauce
Ham hock, shallot & parsley tartlets
Asian flavoured duck salad served on a white Chinese spoon

FROM THE SEA AND SHORE

Seared scallop, pea purée & pea cress served on a spoon
Spiced tiger prawns dipped in sesame seeds with an aioli dip
Beetroot smoked salmon & cream cheese served on buckwheat blini with caviar
Seared tuna served on a chop stick with wasabi dip
Salmon ceviche, dressed in lime, avocado & chilli
Smoked trout mousse, horseradish sauce on a rosemary focaccia croûte
Haddock & dill croquettes with freshly-made tartar sauce
Spiced crab & shallot salad on cucumber rounds

FROM THE VEGETABLE PATCH

Cherry tomato & basil bruschetta squares topped with red onion marmalade
Pesto, mozzarella & sun-blush tomato frittata
Wild mushroom, feta & chive mini tartlets
Mini vegetable spring rolls with plum sauce
Roasted butternut squash arancini balls with sage crème fraîche
Pea panna cotta, goats' cheese & sesame stick
Mini vegetable dim sum in a sweet chilli sauce
Smoked Applewood, spring onion & leek croquettes with a herb dip

SWEET BITES

Chocolate dipped strawberries
Popcorn bars
Macaroons with a selection of fruit fillings
Crème brûlée on a porcelain spoon
Milk chocolate shells filled with lemon curd
Mini banoffee pies
Mini fruit pavlovas
Fruit kebabs



KUDOS

Suitable for: (V) Vegetarian | (VG) Vegan