

# MENU

## CANAPÉ RECEPTION MENUS

A SELECTION OF ITEMS TO ACCOMPANY DRINKS PRIOR TO A BANQUET  
OR FOR LIGHT REFRESHMENTS AT A PROMOTIONAL EVENT

### *HOT CANAPÉ MENU 1*

SKEWERED HOT PRUNES  
WRAPPED IN BACON

SKEWERED TIGER PRAWNS  
WRAPPED IN BACON

ROASTED SALMON WRAPPED IN CAPSICUM  
WITH MONKFISH ON A BAMBOO SPIKE

PRAWNS WITH HOLLANDAISE  
IN A PUFF PASTRY CASE

CRUSHED FILO COATED PRAWNS

BUTTERFLY KING PRAWNS

ROASTED PEPPERS, COURGETTE AND RED  
ONION ON A SKEWER (V)

SAVOURY VEGETABLE ROLL (V)

DIPS OF SWEET CHILLI, SALSA,  
GUACAMOLE, HOUMOUS, HERB YOGHURT  
TO ACCOMPANY THE ABOVE

*ALLOWING 6 ITEMS EACH*

***THIS MENU WILL BE SERVED WARM WHEN  
STAFF ARE BOOKED TO SERVE***

### *COLD CANAPÉ MENU 2*

SELECTION OF OLIVES, ROASTED PEPPERS,  
SUNBLUSH TOMATOES, COURGETTES  
AND AUBERGINES (V)

SKEWERED CAPSICUM AND BRIE (V)

SKEWERED CHERRY VINE TOMATO  
WITH BASIL AND FETA (V)

ANCHOVY FILLETS WRAPPED AROUND  
MARINATED BUTTON MUSHROOMS

PRAWNS SKEWERED WITH PEPPERS

MOZZARELLA WRAPPED  
IN SERRANO HAM

MILANO SALAMI WRAPPED AROUND  
BEL PAESE CHEESE

SELECTION OF CHEESE STRAWS

SELECTION OF KETTLE CRISPS

SLICES OF SOURDOUGH  
AND RUSTIC BAGUETTES

DIPS OF TARAMSALATA, RED PEPPER  
HOUMOUS, GUACAMOLE, OLIVE OIL AND  
BALSAMIC TO ACCOMPANY

*ALLOWING 6 ITEMS EACH*

# MENU



## COCKTAIL CANAPÉ MENU 3

BRUSCHETTA BITES TOPPED WITH DUCK PATE,  
PARMA HAM, SUNDRIED TOMATOES,  
ANCHOVY, ROASTED PEPPERS

PIZZA SLICES TOPPED WITH SALAMI,  
COURGETTES, OLIVES, PROSCIUTTO,  
ANCHOVIES, CAPERS

GRISSINI WITH PARMA HAM  
WRAPPED AROUND

MINI YORKSHIRE PUDDING TOPPED WITH RARE  
ROAST BEEF AND HORSERADISH CREAM

MINI MOZZARELLA CHEESES  
WRAPPED IN STRIPS OF ROASTED ZUCCHINI  
AND SKEWERED WITH SUNBLUSH TOMATOES  
(V)

MUSHROOMS FILLED WITH RICOTTA AND  
BASIL, TOMATO AND OREGANO (V)

BABY PLUM TOMATOES STUFFED WITH  
CHEESE AND BASIL (V)

KING PRAWN CHILLI ROLLS

*ALLOWING 6 ITEMS EACH*

## COCKTAIL CANAPÉ MENU 4

SAVOURY TARTLET TOPPED WITH  
ASPARAGUS AND FETA CHEESE (V)

QUAILS EGGS FILLED WITH EGG AND  
SPINACH MAYONNAISE (V)

SELECTION OF MARINATED OLIVES AND  
ROASTED GARLIC

BELL PEPPERS FILLED WITH FETA  
SERVED ON BRUSCHETTA SLICES

MINI BLINIS TOPPED WITH SMOKED SALMON  
AND CRÈME FRAICHE

MINI KEBAB OF ANCHOVY FILLETS  
AND SUNBLUSH TOMATOES

PLUM TOMATOES FILLED WITH CREAM  
CHEESE AND SPIKED WITH SALAMI

MINI OXFORD SAUSAGES GLAZED WITH  
HONEY AND MUSTARD

*ALLOWING 6 ITEMS EACH*

## EXPRESS CANAPÉ MENU 5

CHEESE STRAWS

CORN CHIPS WITH SALSA DIP

KETTLE CRISP SELECTION  
WITH GUACAMOLE DIP

PISTACHIO NUT SELECTION

SELECTION OF KALAMATI AND STUFFED GREEN OLIVES

# MENU



## LITE RECEPTION BITE MENU 6

SELECTION OF KALAMATI OLIVES  
ROASTED ARTICHOKE, SUN BLUSH  
TOMATOES, ROASTED MUSHROOMS AND  
MARINATED FETA CHEESE (V)

JAPANESE RICE SNACKS (V)

SEA SALT AND BLACK PEPPER KETTLE CRISPS  
WITH SWEET CHILLI DIP (V)

ROASTED VEGETABLE SKEWER  
SELECTION OF PEPPERS, MUSHROOM,  
COURGETTE  
AND SEASONAL ALTERNATIVES  
WITH A HOUMOUS DIP (V)

## ISIS CANAPÉ MENU 8

BABY PLUM TOMATOES  
FILLED WITH PILAU RISOTTO AND SPIKED  
WITH CORIANDER (V)

PRAWNS IN A PASTRY CASE  
WITH HOLLANDAISE SAUCE

SMOKED BARBARY DUCK  
SKEWERED WITH ROASTED RED PEPPER

QUAILS EGGS  
WRAPPED IN SMOKED SALMON

CUCUMBER NEST  
WITH HERB CHEESE AND MINT LEAF (V)

SELECTION OF MARINATED OLIVES (V)

*ALLOWING 6 PIECES PER GUEST*

## LITE CANAPÉ MENU 7

CHERRY TOMATOES  
SKEWERED WITH BASIL AND BRIE (V)

PINWHEEL SANDWICH OF SMOKED SALMON

FETA CHEESE WRAPPED IN SERRANO HAM

CORN CHIPS  
WITH SWEET CHILLI DRESSING (V)

FARMHOUSE VEGETABLE CRUDITÉS  
WITH ROOT CROP, PEPPERS  
AND SPRING ONION (V)

DIPS OF HOUMOUS, SALSA & HERB YOGHURT

BRUSCHETTA TOPPED WITH TOMATO & PATE

*ALLOWING 7 PIECES PER GUEST*

## HOT SNACKS MENU 9

PEPPERONI CHEESE AND TOMATO  
FOCCACIA BITE SIZE WEDGES

VEGETARIAN SAVOURY ROLLS (V)  
FLAKY PASTRY WITH CHEESE, VEGETABLES

PORK SAUSAGES  
WITH A DIJON MUSTARD DIP

SPICY CHICKEN FILLETS  
ACCOMPANIED BY A TZATSIKI DIP

ROASTED MUSHROOMS AND CAPSICUMS  
BAKED IN A TARTLET (V)

SKEWERED PRUNES  
WRAPPED IN SMOKED BACON

CRUSHED FILO COATED PRAWNS

*ALLOWING 7 PIECES PER GUEST*

# MENU



## RECEPTION CANAPÉ MENU 10

VINE TOMATO, GOATS CHEESE  
AND SPINACH TARTLET (V)

ASPARAGUS SPEARS  
WRAPPED IN SMOKED SALMON

COCKTAIL CHEESE SCONES  
FILLED WITH BASIL AND SOFT CHEESE (V)

SLICED WRAPS OF PEPPER, CHEVRE AND HERBS (V)

QUAILS EGGS  
WITH SMOKED BAVARIAN HAM

SEARED TUNA  
ON CROSTINI WITH WASABI

CHERRY TOMATOES  
FILLED WITH MOZZARELLA AND DRIZZLED WITH OLIVE OIL (V)

PASTRY CUP FILLED WITH SMOKED TROUT AND CRÈME FRAICHE

APRICOTS WRAPPED IN BACON

MINI YORKSHIRE PUDDING  
WITH RARE BEEF AND HORSERADISH

SKEWERED AUBERGINE DISC  
TOPPED WITH SMOKED CHICKEN

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MINIATURE SWEET PASTRY TARTLET  
FILLED WITH MARSCAPONE LACED WITH COGNAC AND  
TOPPED WITH EXOTIC FRUITS SUCH AS KIWI, RASPBERRIES OR MANGO

*ALLOWING 7 PIECES PER GUEST*

# MENU



## COLLEGE CANAPÉ MENU 11

FOCCACIA  
CHERRY TOMATO, CHEDDAR & HERB FOCCACIA (V)  
CHORIZO SAUSAGE AND ROASTED PEPPER SKEWER  
SMOKED CHICKEN AND ROASTED MUSHROOM  
SMOKED SALMON ON FETA WITH LEMON  
SAVOURY PASTRY TARTLET  
OXFORD BLUE CHEESE & SUN BLUSHED TOMATO TARTLET (V)  
SKEWERED TIGER PRAWNS WRAPPED IN PARMA HAM  
MOZZARELLA WRAPPED IN MILANO SALAMI  
WITH KALAMATI OLIVE  
QUAILS EGGS & HOLLANDAISE IN A PASTRY CUP (V)  
MARINATED MUSHROOMS  
FILLED WITH HERB CHEESE (V)  
GRILLED ARTICHOKE & ROASTED PEPPER SKEWER (V)  
SCOTTISH SMOKED SALMON  
WRAPPED ON BRIE  
PORK SAUSAGES  
WRAPPED IN BACON  
PASTRY CASE FILLED WITH SMOKED TROUT  
AND CRÈME FRAICHE  
\* \* \*  
SELECTION OF SEASONAL FINGER FRUITS  
SUCH AS PHYSALLIS, GRAPES, CHERRIES, STRAWBERRIES  
*ALLOWING 7 PIECES PER GUEST*