

# Canapes

Canapés are small, decorative finger food that you can normally eat within 2 bites, ideally served with drinks before a meal or cocktail party. We recommend you allow between 4-6 canapés per person.

**Minimum 30 people**

**Cold Canapés - All of the below canapés can be eaten cold therefore are ideal for delivery. They are charged at £1.50 each**

Pea and potato mini frittata squares with a tomato chutney (V)

Pear and stilton tartlets (V)

Broccoli, wild mushroom and brie tartlets (V)

Chicken liver parfait with redcurrant jelly on a brioche crostini (M)

Mini Yorkshire puddings with roast beef and horseradish crème fraiche (M)

King prawn with a mango and chilli salsa (F)

Smoked salmon bilinis with chives & cream cheese (F)

Melon, rocket and Parma ham skewers

Lamb koftas skewers with cucumber & yogurt dip (M)

Vegetable spring rolls with sweet chilli dipping sauce (V)

Prawn, chorizo and mango skewers (M) (F)

Smoked chicken and mango croustades (M)

Cajun chicken sour cream and guacamole in a filo basket (M)

Curry butter chicken in a spiced cup (M)

Oat crumbed haggis balls with a creamy shallot & brandy puree (M)

Oatcakes with pate and tomato chutney (M)

Mini pies - steak ale or chicken mushroom (M)

Roast vegetable and caramelised onion tartlets (V)

Wild boar and apple sausages with a honey and parsnip puree (M)

Anti-pasti skewers with cherry tomato, roasted courgette, roast pepper, olive and mini mozzarella (V)

Japanese mixed sushi rolls (F)

Duck spring rolls with sweet chilli sauce (F)

Mini beef burgers (M)

Ribeye steak with salsa verde on a toasted ciabatta (M)

**Sweet canapés - £1.50 each**

Mini brownie squares

Mini meringues with fresh fruit and cream

Mini waffles topped with fresh fruit and cream

Selection of mini cheesecakes

Chocolate and raspberry tartlets

Summer fruit panna cota in a shot glass