



Canapé Functions - 2011

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the following lists of cold, hot and sweet canapés. Alternatively we would be happy to design a suitable menu to suit your requirements.

Prices

For 30-50 guests £13.00 per guest

For 51-100 guests £12.00 per guest

For 101 or more guests £11.00 per guest

Prices are reduced if canapés are sold in conjunction with other food.

All prices are subject to VAT

Canapés-Served Cold – 2011



Meat

Melon wrapped in Parma Ham
Chicken and Pesto Roulade
Poppadom with Chicken Tikka and Riatta
Rare Rolled Roast Beef with Peppered Boursin
Smoked Duck on Toasted Brioche
Lemon Scented Chicken in a Filo Basket
Sesame Biscuit with Smoked Chicken and Pimento
Crouton with Carpaccio of Beef, Tarragon Mayonnaise
Tartlet with Thai Green Curry
Duck Paté, Caramelised Orange

Fish

Smoked Salmon and Asparagus Pinwheels
Miniature Gravadlax Skewer with Dill Mayonnaise
Poppy Seed Puff with Smoked Trout and Horseradish Mousse
Brushetta, Tuna Tartar
Smoked Haddock, Egg and Chive Tartlet
Crouton with Fresh Salmon Mousse and Lumpfish Caviar
Salmon Tartar on Buckwheat Pancake
Crouton with Crab and Jerusalem Artichoke Salsa
Miniature Tartlet with Grape, Cream Cheese and Prawn
Crouton with Devilled Crab Mousse and Stuffed Olive
Filo Pastry Basket, Sweet Chilli Prawns

Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts
Miniature Tartlet with Watercress Mousse and Walnut
Cherry Tomato Filled with Basil and Goats Cheese
Crouton with Stilton Mousse and Almond
Homemade Tortilla with Feta Cheese
Oriental Vegetables in a Filo Pastry Nest
Miniature Tartlet with Confit of Red Onion and Sour Cream and Chive
Brushetta , Tapanade



Canapés-Served Hot – 2011

Meat

Miniature Yorkshire Pudding, Roast Beef and Horseradish Gravy
Baby Peking Duck Pancake
Baby Cheese Scone Topped with Leek and Smoked Sausage
Selection of Satay
Deep Fried Welsh Rarebit Stogie
Goujons of Chicken Amantine with Pimento Dip
Pan Fried Asparagus Wrapped in Pancetta
Baby Arabian Sausages
Apricot and Prune Wrapped in Bacon

Fish and Seafood

Scallop Wrapped in Bacon
Tiger Prawn in Filo Pastry with Sweet Chilli Dip
Sesame Prawn Toast
Thai Fish Cake
Miniature Smoked Salmon and Chive Quiche
Goujons of Fresh Salmon, Sauce Remoulade
Deep Fried Pork, Prawn, Ginger and Spring Onion Won Ton
Miniature Scotch Woodcock
Tiger Prawn Pan Fried in Garlic and Chilli Butter
Miniature Salmon en Croute
Red Mullet with Saffron Sauce, Served in a Spoon
Marinated Tuna Brochette
Salmon Teriyaki with Sesame Seeds

Vegetarian

Miniature Tartlet with Goat's Cheese and Sun Dried Tomato
Wild Mushroom, Tomato and Tarragon Tartlet
Baby Vegetable Samosa
Gruyere Cheese Grougers
Miniature Tartlet Filled with Ratatouille
Miniature Brie and Cranberry Tartlet
Oriental Vegetable Pancake
Pastry Cup, Courgette and Onion Confit
Potato Blinis with Red Onion Confit
Deep Fried Mushroom Beignets with Stilton Dip
Miniature Roasted New Potato with Sour Cream and Chive
Vegetable Tempura
Marinated Haloumi Skewers

Sweet Canapés – 2011



Almond and Apricot Frangipane
Tartlet with White Chocolate Mousse and Strawberry
Bitter Chocolate Snobinette with Chantilly Cream
Miniature Praline and White Chocolate Éclair
Strawberries Dipped in Chocolate
Chocolate Truffle
Sablee Viennoise
Almond and Pistachio Nut Florentine
Tartlet with Crème Pâtissière and Fruit Compote
Chocolate and Walnut Whip
Pear Beignet
White Chocolate and Pistachio Fudge

Seasonal
Miniature Christmas Pudding
Mince Tart



Bowl Food 2011

Bowl food dishes are a perfect middle way between canapés and a full meal.

Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés. We recommend choosing six different dishes from the following menus for an event lasting between two and three hours.

Salads

Chicken Caesar Salad with Anchovies and Ciabatta Croutons

Greek Salad with Calamata Olives

Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté

Confit of Duck and Watercress Salad, Orange Compote

Sesame Chicken Salad, Chilli and Lime Dressing

Bacon and Avocado Salad with Duo of Pepper Dressings

Goat's Cheese Salad with Tomato Compote

Seared Marinated Tuna Salad with a Mango Salsa

Warm Salad of Chorizo and New Potatoes with Fragrant Oils

Served with rice

Chilli Con Carne

Thai Chicken Curry

Beef Stroganoff with Sour Cream

Chickpea Stroganoff (Vegetarian)

Oriental Duck with Cashew Nuts

Served or topped with mashed potato

Shepherds Pie

Cottage Pie

Cumberland Sausages, Red Onion Gravy

Fish Pie

Navarin of Lamb

Served with cous cous

Moroccan Lamb

Roasted Vegetable Ratatouille (Vegetarian)



Served with roasted new potatoes

Navarin of Lamb
Blanquette of Lamb
Chicken with a Wild Mushroom Sauce
Beef Bourguignon
Pheasant in a Red Wine Sauce (Seasonal)

Pasta and rice

Kedgerie
Lasagne
Vegetable Lasagne (Vegetarian)
Wild Mushroom Risotto (Vegetarian)
Penne with Tomato and Pesto (Vegetarian)

Traditional

Pork and Leek Hot Pot
Crispy Battered Cod, Chips, Tartar Sauce
Steak and Kidney Pie

Desserts

Dark Chocolate Mousse with Red Berry Sauce
Raspberry Bavarois, Cranachan with a Honey and Whisky Cream
Rich Chocolate Pot, Honey Tuille
Crème Brulé, Coconut Tuile
Bread and Butter Pudding
Hot Sticky Toffee Pudding with Fudge Sauce
Apple Crumble with Custard

Prices

For 30-50 guests £15.50 per guest

For 50-100 guests £14.00 per guest

For 100 or more guests £12.50 per guest