



Vegetarian canapés

Pumpkin, Feta and toasted pine nut filo parcels

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Poached quails egg in a warm brioche cup with lemon hollandaise

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Crisp Pitta with spiced vegetables topped with slow roasted shallots and garlic

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Quenelles of Falafel with a minted yogurt dip

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Glass bowls of roasted chilli and herb nuts with lime and basil leaves

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Little shots of Tom Yam dusted with paprika and coriander

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Kerala Potato cakes with mango & tamarind chutney

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Wild Mushroom and sesame toast triangles

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Succulent Butternut squash Risotto cakes with babaganoosh

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Veggie mini burgers with gherkins and gruyere in a tiny seeded bun skewered with a baby onion

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Marinated Parsley and scallion chilli and garlic Haloumi

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Caramelised red onion and gorgonzola puff pastry tartlets topped with quince jelly

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Rich tomato and basil bruschetta with plenty of slow cooked garlic

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Refreshing Salsa of avocado, melon, cucumber and papaya in a creamy lime dressing on a basil baked ciabatta

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Chinese style roasted vegetables wrapped in soft fine Pancakes

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Salty Endamame

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Greek Salad on a skewer

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Artichoke Hearts on Bamboo sticks with an egg and parsley vinaigrette to dip

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Griddled chilli and lemon zest Asparagus rolled in slithers of glazed balsamic beetroot, speared and dipped in a tarragon aioli

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Brie and Cranberry Parcels

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Margarita Galette

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Paper cones of mixed vegetable tempura with a sweet chilli coriander drizzle

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Spicy Chips sprinkled with rock salt and vinegar in little white cups with a wooden fork



Chicken canapés

Mini Pasties

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Pan Fried Tandoori pieces with a lemon and garam masala yogurt

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Chicken and Rice dumpling with tomato chutney

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Classic Griddled Chicken Sate

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Korma on a spicy poppadum

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Crepes filled with thai infused shredded chicken

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Chinese colourful stir fry in endive

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Shots of Tom Yam topped with slithers of chicken and paprika

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Thyme lemon Chicken Goujons with rustic potato skins in cones

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Chicken Salsa of diced avocado, peppers, melon and rocket in blue and white china bowls with silver forks

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Mini Chicken Burgers

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Quenelle of Pate on a herb crostini with a slither of gherkin, fruit chutney and a slow cooked cherry tomato

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A succulent creamy mix of almonds, yogurt and apricots wrapped in a soft herb tortilla

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Chicken Liver Pate in brioche cups with fig chutney



Beef canapés

Carpaccio on rosti with parmesan shavings, sour cream, slow baked tomato and wasabi

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Mustard and honey, & cranberry and mint cocktail sausages with Rich tomato and red onion & aioli to dip

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Seared Fillet skewered with hot rosemary horseradish

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Classic Yorkshire Pud

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Steak tartare on a rice cake

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Biriyani on naan with mango chutney

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Cottage pie topped with fluffy mash in a short crust cup

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Risotto cakes with teriyaki mushrooms slow cooked in sherry

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Mixed vegetable and minced beef patties

Hearty Beef Balls topped with slow cooked Italian tomato and oregano sauce

Crispy Chilli Beef on noodles in Chinese bowls



Lamb canapés

Patties with ginger and sesame seed with a broad bean yogurt

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Dahl with shredded lamb on roti

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Finely carved Lamb with pickling spices and a prune compote

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Seared skewered fillet with minted dip

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Moroccan Taggine with tiny sprinkling of herbie cous cous on flat breads

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Kofta's with raita

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Filo Nests filled with a refreshing colourful salsa

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Shank of shredded lamb with babaganoosh in cinnamon rolls

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Lamb Potato cakes with chutney

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Veal Goujons with creamy sage aioli



Pork & duck canapés

Classic Duck Pancakes

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Aloo Ticka Bites

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Salad of finely sliced duck with Clementine's and ribbons of roasted butternut squash with sweet soya sauce

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Skewers of Duck drizzled with an orange caramel zest

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Crunchy squares of Pork crackling

Pork, pistachio and apricot sausage rolls

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Prosciutto wrapped griddled buttery sage asparagus with a lemongrass cream

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Kebab with roasted diced vegetables and baby onion compote

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Chinese stir fry with bean sprouts and pickled carrot and cucumber in blue and white bowls

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Deep fried Lamb wrapped in nutmeg spinach with fruit chutney



Seafood and fish canapés

Griddled King prawns tails on with a rich and creamy garam masala dip

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Avocado Mousse topped with prawn and lemon grass relish on galangal toast

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Filo curls filled with a light refreshing prawn salsa

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Thai prawns with a spicy coconut dip

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Cod and Haddock cakes with chilli mango relish

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Baby prawn salad with chiffoned watercress and rocket in filo with tangy purple basil vinaigrette

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Garlic scallops with a squeeze of lemon and salt skewered

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Cones of salty whitebait

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Cones of Calamari with garlic mayo

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Little blue and white bowls of cockles, whelks and mussels with wooden fork

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Carpaccio of Tuna on a crunchy rice cake with wasabi and radish

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Dill pancakes filled with crab salad

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Classic blini with smoked salmon on crème fraiche with keta caviar and a drizzle of lemon

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Indian spiced Salmon skewers

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Wild Salmon on mini bagels with a chive cream cheese and a drizzle of lime and sprinkling of pepper

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Smoked mackerel and trout pate with an apple and caramelized onion compote on crackers



Sweet Bites

Classic Chocolate Brownie with almond Ganache

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Dark chocolate fridge squares with stem ginger and macadamia

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Strawberries dipped in white and dark rich chocolate Cointreau sauce

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Greek Rice Pudding with lemon and cinnamon in glass bowls with coloured spoons

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Gooseberry Fool on Chinese spoons

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Lemon Drizzle sponge rounds

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Nougat Semifreddo in a hazelnut tuille

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Strawberry sorbet quenelles with sugared lemon grass twists

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Cones of English toffee ice cream

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Berry Skewers with basil and ginger syrup

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Chewy nutty torte rounds topped with passion Chantilly cream