



Cocktails, Catering, Mixology Courses & Consultancy

Sample Canapés Menus 2013

The menus below are examples of some of our signature canapés for 2013; we work hard with all of our clients to create a bespoke menu for every event. All our canapés are served on beautiful canapé trays which can be themed to suit your event.

Canapés start at £11.50 per head

Spring

- Chicken Liver Parfait Infused with Calvados on Brioche Toasts
- Moroccan Spiced Lamb Kebabs with Honeyed Tahini Dip
- Poached Salmon and Sorrell Cream in a Spinach Tartlet
- Oak Smoked Eel with Horseradish on Pumernickel Bread
- Fire Roasted Peppers Blended with Mascarpone in served in a Pesto Cone (V)
- Mini Vanilla Panacota Shots with Rhubarb Compote

Summer

- Carpaccio of Beef Fillet with Shaved Regiano and Truffle Oil
- Smoked Chicken with Chilli and Mango in a Sesame Cup
- Scallop Cerviche with Pink Grapefruit on a Teardrop Spoon
- Tiger Prawn on a Celery Boat with Wasabi Cream
- Vichyssoise Soup Shot with Rosemary Croutons and Red Pepper Oil (V)
- Strawberry Tartlets with Chantilly Cream and a White Balsamic and Basil Drizzle (V)

Autumn

- Rare Roast Beef in a Mini Yorkshire Pudding with English Mustard
- Pork Belly Croquettes with Roasted Corn Cream
- Beetroot Rosti with Smoked Trout and Horseradish Mousse
- Lemon, Thyme and Wild Mushroom Risotto Balls with Manchego (V)
- Polenta Cups with Black Bean Chili and Sour Cream (V)
- Mulled Wine Poached Pear in a Chocolate Cup (V)

Winter

- Shredded Gressingham Duck with Passion Fruit Sauce Vol au Vent
- Scallop with Black Pudding on Pea Puree on a Teardrop Spoon
- Buckwheat Bilinis with Sour Cream and Sustainable Lumpfish Caviar
- Tartlets with Quails Eggs, Smoked Salmon, and Hollandaise
- Chestnut and Fire Roasted Pepper Pate on Crostinis (V)
- Organic Spirit's Home Spiced Mince Pies with Rum Cream