



Canapé Menu

£1.75 per canape we recommend a minimum of 3 per person. For this service you will require 1 staff per 20 guests at £14.50 & 1 chef at £150 (costs are ex-vat)– cooking equipment if required is chargeable

Veggie Canapés

The Edible Garden...

Flower Pot filled with Hummus, Pickled Vegetables & Olive Oil Soil

Courgette, Ricotta, Tomato & Basil...

Chargrilled Courgette Parcels filled with Ricotta, Sun Blushed Tomatoes & Basil Cress

Walnuts, Goat's Cheese, Beetroot...

Walnut Shortbread, whipped Goat's Cheese, Beetroot Jam & Crushed Candied Walnuts

Courgette, Feta...

Crisp Courgette & Feta Fritters, Lime & Cardamom Sour Cream

Tomato, Mozzarella Arancini...

Crisp Panko Crumbed Sun Blushed Tomato, Mozzarella Risotto Balls with Pesto Mayo

Vietnamese Rice Paper Wraps...

With Red Pepper, Pickled Carrots, Spring Onion, Spicy Crushed Peanut & Nuoc Cham Dipping Sauce

Tortilla...

Warm Spanish Tortilla, Bravas Sauce, Garlic Aioli

Spinach, Sweet Potato, Raisin Samosa...

with a Mint Coriander Yoghurt

Meat Canapés

The Yorkie...

Rare Roast Beef, Yorkshire Pudding, Red Wine Sauce & Horseradish Aioli

Scotch Egg...

Crispy Quail's Scotch Egg with Homemade Ketchup

Ginger Slider...

Beef Patty, Vintage Cheddar, Maple Bacon, Pickle & Brioche Bun



Pesto Chicken, Pistachio, Cranberry...

Pesto Marinated Chicken Skewer, chopped Pistachio & Dried Cranberries

Cheese, Ham, Pineapple...

Ham Hock, Parsley Terrine, Spiced Pineapple Pickle & Old Winchester Cheese Scone

Barbequed Duck...

Pulled Duck with Sticky BBQ Marinade, Spring Onion Rolls, BBQ Mayo

Tandoori Chicken...

With Roti, Coriander Yoghurt & Cucumber & Radish Slaw

Fish Canapés

Fish 'n' Chips...

Beer Battered Pollock, Salted Frites & a Tartare Sauce Pipette

Salmon, Peas Caviar...

Cold Smoked Salmon, Pea Blini, Horseradish Crème Fraîche, Keta Caviar & Dill Powder

Crab 'n' Doughnuts...

Fresh Doughnuts, Crab in Coriander & Lemon Mayonnaise

Smoked Salmon Sushi Maki...

Pickled Ginger, Cucumber Seaweed & Soya Ginger Dip

Panko King Prawns...

With Togarashi Mayonnaise