



CANAPE SELECTION

MINIMUM ORDER 20 PEOPLE

Choose 5 items £6.75 per person – Choose 7 items £9.50 per person – Choose 10 items £11.75 per person
Choose 12 items £14.50 per person – Choose 15 items £17.50 per person

FISH

Salmon & Dill Cakes, served golden brown with a Tartar Sauce Topping (H)
Traditional Smoked Salmon Triangles, on Freshly Buttered Granary Bread with Lemon & Milled Pepper
Pan Fried Tiger Prawns, butterflied & marinated in a home-made Tandoori Sauce (H/C)
British Favourite, Served Posh – Fish Goujons & Chips served in the Financial Times (H)
Homemade Dill Scones with Smoked Salmon & topped with a Lemon & Dill Sauce
Sesame Coated Tuna Brochettes with Wasabi Dip (H/C)
Creamy Tarragon, Mustard & Lobster filled Puff Pastry Bouchées
Traditional home-made Blinis topped with Smoked Salmon & Caviar & Lemon & Pepper Crème Fraîche

VEGETARIAN

Mini Handmade Parmesan Shortbread with a delicate topping of Olives, Feta & Sun Blush Tomatoes
Sweet Caramelised Red Onion in Light Filo Tartlets topped with Crumbled Creamy Goats Cheese
Aubergine & Pine Nut Cakes with Spicy Tomato Topping
Pesto Marinated Mini Mozzarella Balls with Ripe Cherry Tomatoes & Olives served on Bamboo Spears
Creamy Thyme Mushrooms served in Flaky Puff Pastry Bouchées
Lightly Toasted Crostini, topped with a Roasted Vegetable Paté & snipped Chives

MEAT

Lime Marinated Chicken Brochettes with a Creamy Avocado Crema Dip (H/C)
Tender Thai Infused Chicken marinated in our own secret Satay Spices, skewered & served with our Spicy Peanut Dip (H/C)
Juicy Honeydew Melon wrapped In Italian Parma Ham, speared with a Ball of Sweet Cantaloupe Melon
★ Tender Spears of Fresh Asparagus wrapped In Italian Parma Ham drizzled with Warm Peppered Butter (H) ★
Traditional Sunday Roast, a Baked Mini Yorkshire Pudding With Rare Roast Fillet of Beef & Horseradish (H/C)
Asian Beef Salad with Chilli, Lime Coriander & Sesame Seeds in light Filo Cups
Five Spice Oven Roasted Roast Duck Breast & Cucumber Wontons
Crispy Bacon & Blue Cheese Mousse Served on Fresh Cucumber Barquettes
Home-made Chefs Paté, served on Fruit Toasts & topped with Home-made Chutney
Ginger, Honey & Orange Kentish Pork Skewers (H)

SWEET

Mini Dark Chocolate Cups with Light Blueberry Mousse, sprinkled with White Chocolate Flakes
Mini Home-made Moist Carrot Cake, with Soft Cream Cheese Frosting & Chopped Walnuts
Sweet Home-made Shortbread Hearts with Fresh Strawberries & lightly whipped Double Cream
Home-made Mini St Clements Meringue Tartlets finished with Fresh Mint
Cherry, Almond & light sweet Frangipane Tartlets dusted with Icing Sugar
Sweet Tartlet Cases filled with Rich Baileys Chocolate Torte & Topped with Fresh Raspberries

DELUXE

If you would like to select canapés from our Deluxe Range please add 75p per item, per person

Oven Roasted Lemon & Saffron Marinated Chicken Brochettes (H)
Soft Creamed Leeks & Crispy Smoked Bacon served warm under gently Grilled Scallops from China Spoons (H)
China Spoons filled Fragrant Coconut & Saffron Tiger Prawns (H)
Home-made Croustades, filled with Quail Eggs, Caviar & Chervil Mayonnaise

KEY (H) Best Served Hot (H/C) Great Hot Or Cold ★ Only When In Season

Prices are subject to VAT @ 17.5%

All prices are correct at printing April 2008 – Subject To Availability & Seasonal Changes