



CANAPÉ IDEAS
£1.50 per canapé

Some examples from our extensive range of
Meat Canapés

- Chicken, cream cheese & tarragon tartlets
- Pancetta, pea, ricotta & mint tartlets
- Cream cheese, pastrami & gherkin crostini
- Bacon, tomato & cheddar pizza pinwheels
- Wine soaked chorizo, Manchego &
sun blushed tomato
- Parma ham, Manchego & thyme toasts
- Pork & fennel sausage rolls
- Chicken liver brandy & thyme pate crostini
- Little Yorkshire puddings with roast beef & horseradish cream
- Pulled pork on sage & onion bread with apple chutney
- Thai chicken sausage rolls
- Palma ham & artichoke crostini
- Mini English muffin with smoked duck & plum chutney
- Cheddar & herb scone with mascarpone & Wiltshire ham
- Moroccan lamb sausage rolls
- Goat's cheese with pistachio & herbs with prosciutto
- Cherry tomato, bresaola & marinated mozzarella sticks
- Green Thai chicken bites
- Spiced lamb meatballs with yoghurt & mint dip





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Some examples from our extensive range of
Fish Canapés

- Tuna, tomato, olive & basil crostini
- Poached salmon on rye bread with lemon & dill mayonnaise
- Little dill buns filled with cream cheese, salmon & prawns
- Blini topped with mascarpone & smoked salmon
- Salmon asparagus cream cheese & dill tartlets
- Smoked mackerel, tomato, caper & dill tartlets
- Prawn, pickled ginger & cucumber bites
- Garlic & chilli king prawns with Tequila dip
- Herb pancakes topped with lemon & caper smoked trout
- Smoked trout, beetroot & horseradish crostini
- Salmon, pea & broad bean tartlets
- Crostini topped with avocado, prawn & chive mascarpone
- Smoked salmon crostini with caper cream & cucumber
- Lime & chilli marinated prawn on a spring onion pancake
- Gravalax salmon on rye bread with sour cream & capers
- Fennel seed & Parmesan biscuit with smoked trout & pickled cucumber
- Scallop, pea & bacon crostini





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Some examples from our extensive range of
Vegetarian Canapés

- Roasted vegetable, feta & basil tartlets
- Tomato, goat's cheese & rosemary crostini
- Roasted pepper, cheddar & basil crostini
- Cheddar & beetroot relish crostini
- Spiced herb, spring onion, walnut & cheddar frittata bites (
- Cumin shortbreads with carrot relish & goats cheese
- Olive, rosemary & Parmesan scone topped with Brie & tomato
- Walnut bread topped with Stilton & figs
- Cheddar & herb mini muffin with basil mascarpone & tomato
- Pumpkin sundried tomato feta & pine nut rolls
- Wild mushroom, cheese & tarragon buns

Vegan Canapés

- Artichoke & basil crostini
- Pea & mint crostini with broad beans
- Herb bread topped with hummus & caramelised onion
- Polenta & red pepper bites topped with hummus & olives
- Beetroot & horseradish crostini
- Porcini mushroom & smoked garlic focaccia bread bites
- Herby falafel balls with butterbean dip
- Crostini with mushroom hummus & pickled mushrooms





SWEET CANAPÉ IDEAS

From £1.30 per canapé

Some examples from our extensive range of
Sweet Canapés

- Dark & white chocolate brownie bites
- Citrus tartlets with mascarpone
- Chocolate espresso tartlets
- Caramel & walnut tartlet
- Profiteroles with caramel sauce
- Orange & almond cake
- Frangipane tart with raspberries
- Peanut, caramel & chocolate tartlets
- Dates stuffed with vanilla cream cheese & honey
- Strawberry & vanilla tartlets
- Little meringues topped with cream & fresh fruit
- Rhubarb & white chocolate cake bites
- Baked blueberry cheesecake bites
- Hazelnut meringue with chocolate sauce & cream
- Mini pecan pie
- Vanilla cake with berries & white chocolate
- Apricot & amaretto cake with caramel sauce
- Lemon posset in a shot glass with berries

