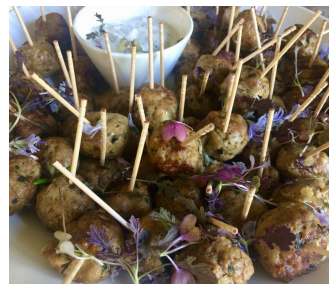




CANAPE IDEAS
£1.30 per canapé

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





CANAPE IDEAS

£1.30 per canapé

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





CANAPE IDEAS

£1.30 per canapé

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 CANAPE IDEAS

£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

