

## Canapés 2014

These canapés are suitable for delivery

Hot canapés can be re-heated at home/venue by the client and some canapés may need assembling

Cool Canapés

Cheese, Dairy and Vegetarian canapés

Cherry tomato and fresh pesto tarte tatin

Char-grilled Asparagus tips with hollandaise sauce to dip

Freshly made root crisps

Roasted pecans and walnuts nuts with sweet chilli glaze

Fresh, sweet melon, steeped in white port and served icy cold

Cheese straws

Oatcakes topped with fresh pear and Hampshire blue cheese

Hampshire Rosary goat's cheese served on a rosemary and Old Winchester shortbread

Walnut and blue cheese sables

Parmesan and black olive shortbreads

Quail eggs with celery salt to dip

Cheddar tartlet with quail egg, hollandaise and crispy pancetta

Apricot, feta cheese and mint wrapped in filo pastry

Baby buffalo mozzarella balls, rolled in fresh pesto and wrapped in prosciutto

Tiropita – Feta cheese, fresh spinach and ground nutmeg, wrapped in filo pastry

Meaty canapés

Julienne of salted pork crackles served with an apple and sage dipping jam

Baked Prosciutto cup filled with antipasti

Asparagus tips wrapped in prosciutto with

hollandaise sauce to dip

Ribbon of prosciutto on pesto crostini with mozzarella and black olive

Scotch quail eggs with a Dijon mustard mayo

Fresh, sweet melon with basil and a twist of prosciutto

Chicken, Duck and Game canapés

Chicken fillet with ginger marmalade glaze

Fish and Seafood canapés

Tuna ceviche with mango salsa on a sweetcorn and coriander fritter

Teeny buckwheat blinis topped with lime crème fraiche and smoked salmon

Fresh dill blinis topped with twists of River Itchen smoked trout and a dill dressing

King prawn tail marinated in lime, ginger, coriander and chilli with sweet chilli dipping sauce

Warm Canapés

Cheese, Dairy and Vegetarian canapés

Baked Camembert infused with Calvados, with garlic croutons to dip

Rosemary focaccia with tomato and red pepper confit

Honey and cinnamon glazed sweet potato wedges with smoky bacon mayo dip

Caramelised red onion & goat's cheese tartlets

Meaty canapés

Agen prunes poached in red wine and apricots



poached in orange juice, wrapped in crispy smoked bacon

Spiced Hampshire cocktail sausages glazed with honey and mustard

Chorizo poached in red wine, honey and fresh thyme, served with green olives

Tiny Yorkshire puddings with pink roast beef, red onion marmalade and horseradish cream

Cumin lamb koftas with a minted Greek yoghurt dip

Scotch quail egg with Dijon mustard mayo

Tiny Croque Monsieur (cheese and ham toasties)

Chicken, Duck and Game canapés

Peking Duck pancakes with spring onions & hoisin sauce

Chicken fillets coated in a spicy homemade Satay sauce with fresh coriander

Fish and Seafood canapés

Thai fish cakes with sweet chilli dipping sauce

Thai salmon with coriander pesto wrapped in filo pastry

Creamy smoked haddock tartlet with quail egg and lemon hollandaise

## General Information

The following is a guide to the number of canapés required

A two-hour cocktail party requires a minimum of 10 canapés per person and costs from £12.00 per person.

A more substantial drinks party/finger buffet (to act as a meal) requires a minimum of 20 canapés and costs from £24.00 per person or from £1.20 per-canapé.

Canapés are supplied on/in disposable containers. Glass hire at 25p per-glass, 50p per-tall

Champagne flute (to be returned rinsed).

Presentation platters and paper cocktail napkins at 95p per-person.

We are always pleased to offer a detailed quotation for your party at no obligation.

Our minimum order is for the value of £100.00 and a minimum quantity of 20 Canapés of each variety.

This is a VAT zero rated product.

A delivery and collection charge is applicable to all functions