



## Canapés

### Vegetarian

3 Cheese & Red Pepper Individual Quiches  
Italian Tomato Pastry Cups  
Roasted red pepper, Goats Cheese and fresh Mint wraps  
Italian Bruschetta with Mozzarella, Tomato and Basil pesto  
Goats Cheese Tartlets with Caramelised Red Onion Samosas  
Onion Bhaji  
Quails Eggs with Pink Peppercorn Salt  
Black Bean Chilli in Polenta Cups with Crème Fraiche

### Meat & Savoury

Milano Salami & Mozzarella Individual Quiches  
Mini Yorkshire Puddings filled with Fillet Beef topped with Caramelised Onion  
Chicken & Bacon Caesar on a Garlic Crouton  
Moroccan Pies  
Prosciutto Soufflés  
Asparagus Wrapped in Parma Ham  
Toasted Brioche, Duck Pate and Chilli Jam  
Croque Monsieur  
Cajun Chicken Skewers

### Seafood

King Prawn Cocktail in Gem Hearts  
Smoked Salmon Blinis with Crème Fraiche & Caviar  
Smoked Haddock Pate on Sea Salt & Rosemary Reganas  
Prosciutto wrapped Scallops with Lemon & Parsley Butter  
Sushi Rolls (i.e. Avocado, Prawn & Wasabi)  
Smoked Salmon Roulade  
Smoked haddock and Celeriac on Pumpernickel with Beetroot Relish  
Flash – Seared Tuna on Rye with Horseradish & Tarragon Cream

### Sweet

White Chocolate discs with Cherry, Raisins & Apricots  
Famous 5Star Chocolate Brownies  
White Choc dipped Strawberries  
Mini Muffins  
White & Dark Chocolate Mousse Served from Miniature Chocolate Cases

### Canapé planning

We recommend the following to maintain sufficient Canapés throughout the duration of your function. All prices are per person and exclusive of VAT.

On arrival with drinks (up to 1 hour) – 6 Canapés	£9.00
1 – 2 hours – 9 Canapés	£12.00
2 – 3 hours – 12 Canapés	£14.00