



## Cold Canapés

### **Vegetarian Sushi**

Sticky rice with vegetables marinated in rice wine rolled in nori seaweed

### **Corn Cakes with Japanese Chicken**

Little corn cakes topped with chicken salad with wasabi mayonnaise  
Topped with pickled ginger and garnished with baby purple basil leaves

### **Little Olive Scones**

Topped with guacamole and sun blushed tomato

### **Bacon Lettuce and Tomato Rolls**

Little homemade white rolls filled with smoked bacon, Cos lettuce  
Sliced cherry tomato and mayonnaise with chives - speared with a Perspex skewer

### **Ham Hock Terrine with Homemade Piccalilli**

Served on toasted brioche

### **Beetroot Gravlax Salmon**

Served on rye bread with soured cream and chives

### **Cured Fillet of Beef**

Served on a crispy crouton with a soured cream and chive relish  
Topped with shavings of Parmesan and a sprig of chervil

### **Chicken Liver Parfait**

On toasted Brioche with quince jelly

### **Tomato and Basil Bruschetta**

Topped with homemade pesto

### **Smoked Salmon Martini**

[Served in little shot glasses](#)

With Vodka garnished with a little Perspex skewer with a caper

### **Vodka Soaked Cherry Tomatoes**

[Served in little shot glasses](#)

Served with a little reduced balsamic vinegar, torn basil and a thin stick of celery

### **Marinated Mozzarella Stacks**

Pearls of mozzarella with marinated pitted black olives and sprigs of fresh basil

### **Seared Tuna**

Seared tuna steak served pink and served on little rings of thinly  
Sliced lime sprinkled with chilli pepper

### **Mini Caesar Salads**

Served in Parmesan tartlets with a salad of sliced Cos leaves  
Fresh Parmesan and anchovies

### **Quails Eggs**

Served with celery salt dip

### **Smoked Salmon Blinis**

Served on buck wheat pancakes with keta eggs and dill

### **Filo Tartlets**

Filled with spiced prawns and coriander

### **Smoked Fillet of Salmon**

Served on a baby gem leaf with a soured cream and chive dip

### **Little Mango Puffs**

Little choux buns filled with mint and mango salsa

### **Beetroot Rosti with Smoked Trout**

Potato and beetroot rosti topped with smoked trout and Horseradish cream

### **Mini Poppadoms with Creamy Chicken Tikka**

Creamy chicken Tikka with coriander served with broken poppadoms

### **Fennel Marinated Feta and Olive Skewers**

Perspex skewers with feta cheese and black olives  
Drizzled with a dressing of chopped mint and zest of lemon

### **Celery Barquettes**

Little sticks of celery with creamed Stilton cheese and walnuts  
Sprinkled with Paprika

### **Smoked Salmon Pancake Wraps**

Little chive pancakes filled with creamed cheese with smoked salmon  
Garnished with long chives

### **Salmon Tartar**

On toasted Brioche with soured cream

### **Prawn Cocktail Boxes**

Little puff pastry boxes filled with thinly sliced Cos lettuce  
Topped with creamy prawn cocktail

**Crispy Croutons**

Topped with goats' cheese, pesto, a cherry tomato and fresh basil

**Smoked Duck Breast**

On a crispy crouton with redcurrants

**Cured Dill Gravlax Salmon on Rye**

Tiny squares of rye bread with smoked salmon, crème fraiche, caviar and dill

**Butter Nut Squash the Sage Pesto**

Little boxes of butternut squash filled the sage pesto and toasted pine nuts

**Little Crab Salads**

Little cornmeal muffins filled with fresh crab  
Drizzled with lime juice and coriander mayonnaise

**Parma Ham Éclairs**

Little choux fingers filled with sun blushed tomatoes and basil wrapped in Parma ham

**Spicy Dahl Cakes**

Topped with an avocado relish

**Little Pimentos**

Filled with mozzarella, basil and sun-blushed tomato

**Game Terrine**

Served on rye bread



## Hot Canapés

### **Chicken and Leek Pies**

Short crust pastry tartlets filled with creamy chicken and leeks  
With lemon and parsley - topped with deep fried leeks

### **Tempura Cod and Chips**

Served in little palm baskets

Finely sliced chips already seasoned with vinegar and a little salt  
Topped with a piece of tempura battered cod garnished with a sprig of parsley

### **Beef Lasagne**

A rich beef lasagne topped with Parmesan and cut into little triangles  
Served on toasted garlic Ciabatta

### **Little Beef Burgers**

Homemade fillet of beef burgers served in little homemade white rolls  
Topped with melted cheese and speared with a Perspex skewer

### **Cornish Pasties**

Little herb pasties filled with beef, swede, carrot and potato  
Sprinkled with lemon pepper

### **Baked Camembert**

Whole Camembert served with sour yeast dough bread croutons

### **Baked Pesto Potatoes**

Served with soured cream and chive dip and Perspex skewers

### **Red Onion Tartlets with Goats Cheese**

Little Parmesan tartlets filled with red onion marmalade  
Topped with grilled goats' cheese

### **Fillet of Beef Skewers**

Marinated fillet of beef served on long skewers  
Sprinkled with toasted sesame seeds and served with a béarnaise dip

### **Salmon Fish Cakes**

Topped with a caperberry mayonnaise with a caperberry

**Sausages with Mash Potato Dip**

Little sausages with a red currant glaze  
Served with a creamy mash potato dip with chives

**Pea and Mint Soup**

[Served in little shot glasses](#)

With a piece of Colston Basset Stilton on a Perspex skewer

**Little Muffins**

Little muffins topped with sliced tomato and grilled Lincolnshire Poacher rarebit

**Lentil, Chickpea and Coriander Cakes**

Little oven baked cakes garnished with upright chives  
Served with a yoghurt and mint dip

**Curried Spinach and Potato Tartlets**

Little open filo cases filled with a spicy curried potato and spinach  
Topped with very chopped chives

**Spicy Lamb Koftas**

Mildly spiced lamb meatballs, served on little green willow twisted sticks  
With a garlic, yoghurt and cucumber dip with cumin

**Little Cottage Pies**

Little short crust pastry tartlets filled with a seasoned minced beef with vegetables  
Topped with a creamy mash potato with melted cheese

**Seared Scallops**

[Served in little queen scallop shells](#)

On a bed of pan-fried curly kale and drizzled with lemon pepper butter  
Speared with Perspex skewers

**Marinated Chicken Skewers**

Breast of chicken marinated in lemon grass, coriander and garlic  
Served with a coriander mayonnaise dip

**Crab & Gruyere Tarts**

Herb tartlet filled with fresh white crab meat and lime juice  
Topped with Gruyere cheese

**Thai Salmon Fishcakes**

Served with chilli dipping sauce

**Croque Monsieur**

Sliced bread filled with ham, melted cheese and tomato chutney

**Honey & Shallot Marinated Lamb**

Served pink and skewered on Rosemary kebabs

**Roquefort, Walnut & Caramelised Onion Pizzettes**

**Toad in the Hole**

Little Yorkshire Puddings with chipolata sausages and grainy mustard  
Garnished with little sprigs of flat leaf parsley

**Tempura Red Onion Rings**

Served on bamboo skewers

**Bubble and Squeak with Black Pudding**

Little bubble and squeak cakes topped with black pudding and a poached quails egg  
Topped with a little hollandaise sauce garnished with chervil

**Pan-fried Sea Bass**

Served on Chinese spoons

On a bed of pak choi topped with saffron hollandaise and a sprig of chervil

**Little Haggis Mushrooms**

Little mushrooms filled with steamed haggis  
Drizzled with a little chive butter on a baked crouton

**Goats' Cheese Figs**

Little figs filled with crumbled goats' cheese wrapped in Pancetta

**Stilton and Mushroom Parcels**

Little filo parcels filled with wild and field mushrooms  
With spinach and Colston Basset Stilton

**Goats' Cheese Fritters**

Served with a roasted capsicum dip

**Thai Chicken Balls**

Served with a chilli and coriander mayonnaise dip

**Mushroom Ragout Tartlets**

Little short crust pastry tartlets filled with a wild and field mushroom ragout  
With a reduced cream and chive sauce topped with pea shoots

**Zucchini and Halloumi Fritters**

Served with a mint yoghurt relish

**Sweet Potato and Lentil Filos**

Little open filo parcels filled with a sweet potato and spiced lentils

**Salt and Pepper Squids**

Little squids in a light tempura batter and served with a chilli mayonnaise dip

**Curried Parsnip Soup**

Served in little shot glasses

**Blackened Salmon**

Served in little gem leaves with a soured cream and chive relish

**Saffron Ravioli**

Little saffron ravioli's filled with butternut squash and sage

**Devils on Horseback**

Prunes stuffed with Roquefort cheese

Wrapped in Pancetta and served on a crispy crouton

**Guinea Fowl Goujons**

Served with a quince and port dip