

# Canapé Options

Please allow minimum of x2 Canapés per person (usually 3)

**(min production - 20 of each selection)**

It is usual to select a maximum of 5 different choices

## Option 1

Baguette with parfait de canard & confit d'orange  
Spicy naan with smoked chicken mousse, coriander & mango  
Smoked salmon tartar with crème fraiche on rye  
Toasted blinis with crème fraiche & avruga caviar  
Grape with cream cheese & pistachio (V)  
Roquefort & pecan nuts on pain de mie (V)

**£2.50 per canapé choice**

## Option 2

Smoked salmon with salmon mousse & lemon zest on brown bread  
Tuna, salmon or vegetarian Hosomaki sushi  
Cointreau marinated chicken with kumquat sauce  
Parma ham rose with mixed peppers & fresh roquette  
Fresh asparagus on crostini with sundried tomato (V)  
North African minted cous cous on carrot (V)  
Tomato & quail egg on crostini with tapenade (V)

**£2.70 per canapé choice**

## Option 3

The BLT canape  
Toasted French brioche with duck parfait & aubergine relish  
Roast beef on crouton with horseradish sauce  
Rosette of smoked salmon with dill mousseline & lemon thyme  
Mini bagel with cream cheese & smoked salmon  
Spicy crab on rosti potato  
Open filo of marinated baby prawns & aioli  
Fresh pesto bruchetta with roasted peppers, shallots & chives (V)  
French goat cheese with provençal peppers (V)  
Smoked applewood cheese fan with chive on toast (V)  
Waldorf salad (V)

**£2.90 per canapé choice**

## Option 4

Quenelle of chicken liver parfait with aubergine relish on crostini  
Beef carpaccio on crostini with truffle oil & parmesan shavings  
Smoked duck breast with oriental noodle chervil, chilli sauce  
Fine beans wrapped with panchetta & spicy French vinaigrette  
Selection of Japanese fish sushi nigiri  
Hot smoked salmon tower crostini  
Chargrilled tuna with spicy tomato salsa on Jamaican sweet potato  
Crayfish tail with crab mousseline with avruga caviar & chervil  
Crostini of fresh pesto with chargrilled mozzarella & grilled peppers (V)  
Bundle of vegetable julienne with an aged balsamic dressing (V)  
Grilled artichoke button & porcini mousse on parmesan shortbread (V)  
Soft quail egg on petit-pain with sauce grebiche & lolo rosso (V)

**£3.00 per canapé choice**

### **Option 5**

Foie gras on toasted French brioche with truffle  
Prime Scottish beef tartar mimosa on Yorkshire pudding  
Buckwheat blinis with roulade of smoked halibut & avruga caviar  
King scallop on yellow salsa & fresh herbs  
Lobster tail with crab mousseline with keta caviar & chervil  
Mini coldwater prawn tower with lemon & lime chiffonade  
Chargrilled carrot & zucchini tower with tapenade & salsa peppers (V)  
Tower of roasted Mediterranean vegetables on parmesan shortbread(V)  
**£3.30 per canapé choice**

### **Option 6- Hot selection**

Cocktail sausage with herbs & honey  
Filo tartelette of mashed potato & spanish chorizo  
Mini bacon muffin  
Duck pancake with spring onion  
Baby croque-monsieur  
Mini cod cake with garden herbs  
Grilled tuna with pesto & celeriac puree on toast  
Rustic tartlet eggs florentine (V)  
Filo tartelette with mushroom stroganoff (V)  
Polenta wedges with bocconcini & tomato (V)  
**£2.50 per canapé choice**

***Please note there is a minimum order of 90 on all savoury canapés, for further help with your selection please contact the Functions Team.***

### **Sweet canapés**

Fruit tart  
Chocolate truffle square  
Chocolate cups  
Citron tart  
Strawberry tart  
Chocolate dipped fruit  
Mini Florentines  
Mini eclairs  
Fondant dipped cape gooseberries  
Bakewell tarts  
Mini ba ba  
**£2.20 each**  
***minimum of 20 per portion***

### **Nibbles**

Crisps/peanuts **£1.50 per person.** Kettle chips/roasted mixed nuts **£1.70 per person**

Marinated olives / roasted mixed nuts / assorted rice crackers  
**£2.00 per person**

***Please note that for functions where you might want a more substantial option, 'buffet/lunch-size' versions of most of the above menus are available Please ask the Functions Team for further details.***