



## Example Canapé Menu

**Selection of 8 items @ £15.00 per person**

**Selection of 5 items @ £11.00 per head**

**Or a selection of three items to accompany a meal @ £6.00 per person**

Little Yorkshire puddings with rare roast beef and spicy handmade wholegrain horseradish cream

Scottish smoked salmon with avocado crush served on crostini and topped with citrus dust

Caramelised red onion and goats cheese filo tarts finished with a honey drizzle

Mushroom and tarragon pâté on toasts finished with sun dried tomatoes infused with Balsamic

Tomato mozzarella skewers with fresh pesto

Quails eggs and Scottish smoked salmon tartlet with lime mayonnaise and rocket leaf

Award winning mini sausages glazed in honey, mustard and mixed herbs

Mini melba toasts topped with a black olive feta, sun blush tomato and coriander salsa

Quails eggs on a cress garden with celery salt

Crab and dill pâté tartlets with Scottish smoked salmon, cucumber and lemon dust

Blackened Cajun salmon skewers with a fresh coriander and sun blush tomato salsa dipping sauce

Spinach and feta cheese filo slice topped with an olive tapenade

Skewered baked salmon marinated with green chilli, lemongrass and lime leaves

Duck liver pâté with caramelised shallots served on toasted brioche

Smoked mackerel pâté with cranberry, lime and ginger on melba toasts

Balsamic crostini topped with Mediterranean roasted vegetable confit finished with parmesan shavings





## Sweet Canapés

**Selection of two items @ £3.80 per head plus VAT**

Rich Belgium chocolate shots laced with Cognac and dusted with raspberry powder

Tangy mini lemon tarts served with a raspberry coulis

Little lemon possets

Mini meringues with a selection of tangy lemon, rich chocolate mousse and fresh fruit toppings

Strawberries dipped in a selection of luxurious Belgium chocolates

All prices are subject to VAT

Prices can vary depending on final menu choices, guest numbers and equipment choices

