



## BREAKFAST CANAPES

- Mini Eggs on Toasts
- 
- Mini Bacon Sandwiches
- 
- Mini French Toasts
- 
- From the Bakery
- Mini Pastries, Croissants, Pain au Chocolat
- 
- Fruit Skewers
- 
- Mini Pancakes
- 
- A Selection of Herbal Teas and Coffee

A selection of British and International Newspapers will be provided





## BREAKFAST CANAPÉS

Mini Eggs on Toasts  
Mini Bacon Sandwiches  
Mini French Toasts  
From the Bakery  
Mini Pastries, Croissants, Pain au Chocolat  
Fruit Skewers  
Mini Pancakes

A Selection of Herbal Teas and Coffee

A selection of British and International Newspapers will be provided

All the above varieties will be served providing guests with 8 to 10 Canapés

## BRONZE CANAPÉS

Crispy Spring Rolls with Soy and Sesames Dipping Sauce  
Chicken and Spring Onion Won Tons with Sweet Chilli Dipping Sauce  
Wild Smoked Salmon on Buckwheat Blinis topped with Lemon Zest, Chopped Capers  
Prawn Bread Crumbed Tempura with Wasabi and Soy Sauce Dip

All the above varieties will be served providing guests with 8 to 10 Canapés

## SILVER CANAPÉS

Mini Thai fish Cakes with Lime and Lemon Dipping Sauce  
Caesar Salad Tartlets (V)  
Mini Yorkshire pudding with Rare Roast Beef and Horseradish Sauce  
Chicken Satay with Peanut Sauce  
Goats Cheese, Roasted Red Pepper and Mint Tortilla Rolls (V)  
King Prawn Bread Crumbed Tempura with Wasabi and Soy Sauce Dip  
Garlic and Herb Breadcrumbed, Deep Fried Brie and Cranberry Relish (V)  
Hoi Sin Duck Noodle Spoons  
Wild Smoked Salmon on Buckwheat Blinis topped with Lemon Zest, Chopped Capers  
Mini Shots of Gazpacho Soup  
Grilled Asparagus Spears wrapped in Parma Ham with Hollandaise Sauce  
Gorgonzola and Red Onion Marmalade Tartlets (V)  
Tomato and Basil Bruschetta  
Duck Liver Parfait on Brioche Toasts with Sweet Chutney  
Crispy Spring Rolls with Soy and Sesame Dipping Sauce  
Honey Mustard Cocktail Sausages with Whipped Caramelised Onion Mash  
Quesadilla filled with Cheese, Spring Onion and Jalapeno Chilli's

Please select up to 6 varieties from the list above providing guests with 10 to 12 Canapés





## PLATINUM CANAPÉS

Hoi Sin Duck Noodle Spoons  
Fole Gras Roulade on Brioche Croutes with Fig Compote  
Crab and Pink Grapefruit filo tartlet Lobster Risotto  
Balls with Pernod and Saffron Mayonnaise  
Pesto Risotto Ball with Spicy Tomato Sauce (V)  
Wild Mushroom and Truffle Soup Shots (V)  
Mini Chorizo and New Potato Spanish Tortillas  
Feta, Cumin Seed and Spring Onion Somosa (V)  
Feta, Sun Blush Tomato and Basil Skewers  
Langoustine and Fennel Kebabs  
Chicken Satay with Peanut Sauce  
Tuna and Salmon Nori Rolls with Wasabi, Soy Sauce and Pickled Ginger  
Chicken Tandoori and Mango Chutney Mini Poppadums  
Quesadilla filled with Cheese, Spring Onion and Jalapeno Chilli's  
Smoked Paprika Dusted Deep Fried Squid with Saffron Aioli  
King Prawn Bread Crumbed Tempura with Wasabi and Soy Sauce Dip  
Asian Tuna Tartare on Cucumber Cups  
Duck Liver Parfait on Brioche Toasts with Sweezy Chutney  
Baked New Potatoes topped with Sour Cream and Caviar  
Mini Shots of Gazpacho Soup  
Caesar Salad Tarlets (V)  
King Prawn and Soba Noodle Spoons  
Lemon Sole Goujons with Salsa Verde Mayonnaise  
Goats Cheese, Roasted Red Pepper and Mint Tortilla Rolls (V)  
Garlic and Herb Breadcrumbs, Deep Fried Brie and Cranberry Relish (V)  
Grilled Asparagus Spears wrapped in Parma Ham with Hollandaise Sauce  
Beetroot Rostis topped with Smoked Trout and Horseradish Rilette  
Venison Carpaccio on Focaccio Croutes with Blueberry Relish  
Mini Thai fish Cakes with Lime and Lemon Dipping Sauce  
Gorgonzola and Red Onion Marmalade Tartlets (V)  
Tempura Oysters served in their shell with Shallot and Lemon Dressing  
Honey Mustard Cocktail Sausages with Whipped Caramelised Onion Mash  
Paella Sushi and Salmon Keta  
Tomato and Basil Bruschetta  
Spiced Salmon Kebabs with Mango and Coriander Salsa  
Mini Yorkshire pudding with Rare Roast Beef and Horseradish Sauce  
Shots of Lobster and crab Bisque and Gruyere Toasts  
Crispy Spring Rolls with Soy and Sesame Dipping Sauce  
Beef Carpaccio Crostini with Rocket Parmesan  
Seared Scallops wrapped in Pannacotta on Rosemary Skewers  
Mini Tartlets with nutmeg Spinach, Poached Quail Eggs and Bearnaise Sauce (V)  
Mini Cinnamon Scented Lamb Kofta with Tzatzki (Mint Yogurt Dip)  
Mini Potato Rostis topped with Smoked Salmon, Horseradish and Capers

Please select up to 8 varieties from the list above providing guests  
with 10 to 12 Canapés





## DESSERT CANAPÉS

To be added to any of the above Canapé Menus

Chocolate Espresso shots  
Mini Lemon Meringue Pies  
Mini Banoffee Pies  
Pomegranate and Mint Pavlovas  
Rose Water and Pistachio Cheesecake  
Passion Fruit Possets  
Rhubarb and Vanilla Crème Brulees  
Dark Chocolate Brownies with White Chocoate Chunks  
Bread and Butter Pudding Square with Crème Anglaise  
Mini Scone with Strawberry and Clotted Cream  
Blueberry Short Bread  
Amaretto Pannacottas on Almond Biscotti  
Mini Coffee Eclairs

Please select up to 2 varieties from the list above providing guests  
with 3 Canapés

