

Canapé deliveries are only made from 14:00
This menu will be served from 1st June 2018 to 30th September 2018
Allergen information is available on our website and is supplied with your order
Full Ts & Cs on our website



Canapés

Classic combinations meet innovative ingredients for the perfect bite-sized canapés



Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus.

VEGETARIAN

Fig & Stilton on Oatcake (v) <i>fig puree & Colston Basset on homemade oatcake</i>	£1.90
Goats Cheese & Cashew (v, n) <i>lemon marinated goats cheese with toasted cashews</i>	£1.92
Aubergine with Pomegranate (v, g) <i>seared aubergine with yoghurt, mint and pomegranate</i>	£1.92
Crisp Cheese Risotto Arancini (h) (v) <i>feta, tomato and tarragon fried risotto cake</i>	£1.87
Tomato Bruschetta (v) <i>slow roasted tomato with basil and balsamic on bruschetta</i>	£1.82
Beetroot & Broccoli Tartlet (v) <i>beetroot houmous & fresh broccoli in a tomato pastry tartlet</i>	£1.80
Pea & Mint Crostini (vegan, d) <i>poached pea and mint on crisp sour dough crostini</i>	£1.82
Bella Lodi Shortbread with Basil Pesto (v) <i>homemade cheese shortbreads with pesto & oven dried cherry tomato</i>	£1.82
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) <i>pan fried peppers and homemade houmous on blackened courgette</i>	£1.82
Goats Curd & Sambal Oelek Crostini (v) <i>with black olive on sour dough crostini</i>	£1.80
Broccoli Picante (h) (vegan, g, d) <i>crisp broccoli florets with chilli & garlic</i>	£1.75
Feta & Honey Crostini (v) <i>with fresh thyme and a light garlic oil</i>	£1.87
Colston Basset & Poached Pear Oatcake (v, n) <i>with caramelised walnuts</i>	£1.80
Slow Roast Tomato, Basil & Mascarpone (v, g) <i>with grated bella lodi and lemon zest</i>	£1.82

SWEET

Berry Mousse in Chocolate Cup (v, g) <i>elegant dark chocolate with sharp season's berry mousse</i>	£1.80
Lemon Meringue Tartlet (v) <i>peaked meringue with homemade lemon curd in a pastry crown</i>	£1.80
Fresh Fruit Tartlet (v, n) <i>seasonal fruits with crème patissiere in sweet pastry</i>	£1.80
Sheba Chocolate Tartlet (v, n) <i>the queen's silky rich dark sauce in a crisp case</i>	£1.80
Fruit Kebab (vegan, g, d) <i>dainty colourful fruits</i>	£1.70
Chocolate Strawberry (v, g) <i>English strawberries dipped in dark chocolate</i>	£1.70

MEAT

Dorset N Duja with Broad Bean & Mint Puree <i>a dorset made version of the spicy salami spread with a shallot and white wine broad bean puree on a sourdough crostini</i>	£1.75
Bacon & Prune (h) (g, d) <i>soft prune baked in English bacon with rosemary</i>	£1.87
Teriyaki Beef (h) (d) <i>fillet of beef flash fried in teriyaki with spring onion</i>	£1.95
Duck Pancake & Hoisin (d, n) <i>with courgette, red pepper, carrot & coriander</i>	£1.95
Candied Bacon, Apple & Blue <i>blue cheese with candied bacon and apple on puff pastry</i>	£1.90
English Fillet (h) (d) <i>Essex beef flash fried with Coleman's</i>	£1.99
Prosciutto & Pear (g, d) <i>fresh pear & rocket rolled in prosciutto</i>	£1.97
Szechuan Pepper Chicken (d) <i>pan fried and served with chilli jam</i>	£1.87
Venison Chorizo & Beauvale on Oatcake <i>Great Glen chorizo with a new soft blue from Cropwell Bishop with pear chutney on homemade oatcakes</i>	£1.95
Chicken Mousse & Parma Ham Roulade (g) <i>with pesto & bella lodi</i>	£1.92
Smoked Lamb with Artichoke Puree <i>home smoked pink & tender lamb on crostini</i>	£1.99
Jerk Chicken & Orange Skewer (d) <i>juicy orange works well with Jamaican spiced chicken</i>	£1.82
Cured Ham Crostini <i>Gloucestershire ham with mascarpone</i>	£1.92
Soya & Honey Beef (d) <i>flash grilled filet on a skewer with edamame bean or chilli</i>	£1.97

NIBBLES

Crudités (vegan, g, d)	£2.00
Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) <i>walnut, cashew, hazlenut and peanut</i>	£4.50
Mini Bowl - Olive Mix 170g (vegan, g, d) <i>green, black, capers and sun dried tomato in olive oil</i>	£3.50
Cheese Straws - 2 per portion (v) <i>with chilli and cheddar</i>	£2.40
Tortilla Chips with Salsa dip (v)	£1.00
Kettle Crisps (v)	£1.30

FISH

Trout Crostini <i>Dorset trout with goat's cheese and chervil</i>	£1.90
Chalk Stream Farm Trout Gravadlax Crostini <i>with cream cheese and dill</i>	£1.90
Salmon Teriyaki (h) (d) <i>organic salmon fillet flash fried in teriyaki on skewers</i>	£1.99
Hot Roast Salmon Sour Bread <i>Hebridean salmon with ricotta and lime on sour bread</i>	£1.99

CANAPÉ SET MENU

one of each canapé per person (min 25)

SAFFRON

Slow Roast Tomato, Basil & Mascarpone (v, g)
Jerk Chicken & Orange Skewer (d)
Hot Roast Salmon Sour Bread
Smoked Lamb with Artichoke Puree
Crisp Cheese Risotto Arancini (v)
Chargrilled Courgette & Red Peppers with Houmous (vegan)
English Fillet & Coleman's (d)
Trout Crostini
£15.00p/p

HONEYSUCKLE

Tomato Bruschetta (v)
Feta & Honey Crostini (v)
Bella Lodi Shortbread with Basil Pesto (v)
Salmon Teriyaki (d)
Goats Cheese & Cashew (v) (n)
Soya & Honey Beef (d)
Hot Roast Salmon Sour Bread
Aubergine with Pomegranate (v, g)
£15.30p/p

LAVENDER

Szechuan Chicken (g, d)
Broccoli Picante (vegan, g)
Trout Crostini
Crostini with Pea & Mint (vegan)
Feta & Honey Crostini (v)
Teriyaki Beef (h) (d)
Fig & Stilton on Oatcake (v)
Salmon Teriyaki (h) (d)
£14.90p/p

ROSE 

- Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d)
- Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d)
- Pork Belly, Crackling and Celeriac Puree Spoon (h) (g)
- Jersey Scallops with Warm Prawn Cream (h) (g)
- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g)
- Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v)
- Confit Duck Croquette with Truffle Hollandaise (h)
- Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d)

£18.00 per person

VIOLET

- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g)
- Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g)
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v)
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d)
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v)
- Beetroot Gravadlax Crostini with Keta & Dill
- Chargrilled Tandoori Chicken on Homemade Naan

Salted Caramel & Chocolate Tartlet (v)

£17.25 per person

 **Chef required**





For items where a chef on site is required, prices are not inclusive of service staff, chefs or cooking equipment. Glassware is also available for hire.

INDIVIDUAL CANAPÉS



MEAT

-  Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d) £2.30
-  Confit Duck Croquette with Truffle Hollandaise (h) £2.10
-  Duck Liver Parfait with Kumquat & Hazelnut (g, n) £2.10
-  Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d) £2.10
-  Beef Yakitori Spoons (d) £2.30
-  Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Radish Cress £2.95
-  Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g) £2.15
-  Sherry Marinated Chicken & Sherry Cream Foam Shots (h) (g) £2.30
-  Minted Lamb Pie & Mustard Mash Spoon (h) £2.20
-  Slow Cooked Lamb with Chilli & Pomegranate Dressing (h) (g, d) £2.25
-  Parma Ham & Cantaloupe Melon Caviar Spoons (g, d) £2.30
-  Pork Belly, Crackling and Celeriac Puree Spoon (h) (g) £2.35
-  Quail & Black Pudding Scotch Eggs (d) £2.10
-  Mini Lime & Garlic Marinated Chicken Skewers & Guacamole Shots (g, d) £2.40
- Chargrilled Tandoori Chicken on Homemade Naan £2.10



FISH

-  Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d) £2.35
-  Sake Marinated Salmon with Soy, Ginger & Chilli Dip (d) £2.30
-  Jersey Scallops with Warm Prawn Cream (h) (g) £2.65
-  Deep Fried Tempura Oyster (h) (d) £3.45
- Beetroot Gravadlax Crostini with Keta & Dill £2.10

VEGETARIAN

-  Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g) £2.20
- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g) £2.10
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d) £2.10
-  Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v) £2.30
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v) £2.20
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v) £2.20

SOMETHING SWEET

-  Mascarpone & Glacé Fruit Cannoli (v) £2.65
-  Cherry Picker (v, n) £3.10
- Selection of Homemade Macaron de Paris (v, n) £2.65
- Salted Caramel & Chocolate Tartlet (v) £2.65

All prices are subject to VAT