



Nibbles for Drink Receptions

Basic nibbles @ 1.00 per person – Nuts, Crisps selection & Sweet chilli crackers

Gourmet Nibbles @ 2.00 per person – Smoked Applewood & Cheddar cheese straws, marinated Olives & Root Vegetable crisps

Canapés

4 canapés ~ £6.80pp / 6 canapés ~ £9.60pp / 8 canapés ~ £12.00pp

All of our canapés are hand crafted and designed, using the freshest ingredients to be the perfect mouthful “just taste, no waste”. They can also be themed to suit your event.

MEAT

- Bang bang chicken drumettes with a spiced dipping sauce (h)
- Rare roast beef Yorkshire puddings, red wine jus & horseradish cream (h)
- Serrano ham croquettes with a roasted garlic aioli (h)
- Black forest ham & asparagus rolls with peppered cream cheese (c)
- Croustades with roast chicken, cos lettuce, parmesan dressing and garlic croutons (c)
- Sushi balls with roast pork belly, pickled red cabbage & pink ginger (c)
- Duck liver parfait, onion jam on toasted brioche (c)
- Cumin scented lamb kofta pop sticks with minted yoghurt dip (c)
- Roast chicken, wild rocket, crème fraiche pan cake rolls (c)
- Spoons of Thai beef salad with toasted sesame seeds (c) (**contains nuts**)
- Oat cakes topped with smoked chicken mousse and fresh mango (c)
- Thai chicken & lemon grass pop sticks with a sweet cucumber dipping sauce (h)

FISH

- Filo tartlets with Devonshire white crab meat with ginger & lime (c)
- Beetroot rosti's with a smoked trout & horseradish mousse (c)
- Salmon & dill cakes with crème fraiche tartare sauce (h)
- Retro prawn cocktail puffs (c)
- Breaded fish & chip cones with salted caper mayonnaise (h)

Treacle cured salmon gravlax on rye bread with lime stem ginger butter (c)
Tempura battered Thai fickle pop sticks with sweet chilli sauce (h)
Sushi balls with smoked salmon & salmon eggs (c)
Smoked haddock & leek croquettes with lemon aioli (h)
Dill scones with smoked salmon roulade & avocado gel (c)

VEGETARIAN

Parmesan, rosemary short breads, goats cheese mousse & tomato confit (c)
Cucumber sushi rolls with wasabi, pickled ginger & soy dipping sauce (c)
Crisp carrot, spring onion cakes topped with feta & black olives (c)
Basil, parmesan scones with Somerset brie & sun-blushed tomatoes (h)
Spiced sweet potato Samos's with a chilli yoghurt dipping sauce (h)
Pea, mint arannacini pop sticks with a gruyere & camembert fondue dip (h)
Potato, caramelised onions & roasted garlic tortilla (rt)
Minted feta & toasted pine nuts with lemon aioli (h) **contains nuts**

DESSERT

Caramelized lemon tartlets, vanilla crème fraiche (c)
Dark chocolate cups filled with raspberry mousse (c)
Salted caramel macaroons (c) (**contains nuts**)
Churros with cinnamon sugar & chocolate sauce (c)
Hazelnut & raspberry meringue kisses (c) (**contains nuts**)
Honey & toasted nut pastry bites (c) (**contains nuts**)
White & dark chocolate truffles (c)

h =hot /c = cold /rt = room temperature