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**2021-22**

We pride ourselves on our canapes, always seeking out new flavours and ideas we can make in miniature form. The emphasis is always on making them taste wonderful, look amazing and yet still be easy to eat!

**Hot Meat Canapes**

Mango & Chili Peri Peri Chicken with Sweetcorn & Red Pepper Aioli in a Crisp Cup

Spiced Duck Confit with Butternut Squash, Crisp Pancetta & Star Anise Jelly

Duck Confit Lollipops with Plum Dipping Sauce planted in a bed of Cress & Flowers

Steak Diane with Wild Mushrooms, Truffled Mash & Baby Roast Tomato

Slow-cooked Beef Shin Croquette with Pickled Mushroom Ketchup

Mini Steak and Chips with Mushroom Duxelles, Roast Baby Tomato & Béarnaise

Seared Peppered Beef Skewers with Béarnaise Sauce in a Shot Glass

Braised Brisket, Porcini & Miso in Spring Roll Pastry with a Truffled Mash Dip

Curried Chicken Croquette with Panko Breadcrumbs & Mint Raita on a willow skewer

Butter Chicken on a Naan Toast with Minted Raita & Mango Chutney

Quails Eggs Ranchero with Air-dried Ham, Avocado, Spicy Tomato Sauce & Sour Cream

Spicy Pulled Pork in a Crisp Crackling Choux Bun with Chilli Sauce & Sour Cream

Slow-cooked Brined Pork Belly, Corn Puree & Crisp Bacon in a Corn Basket

Tiny Venison Burger with Stilton & Orange Relish in a Red Velvet Brioche Bun

Pancetta, Mac & Cheese Croquettes on little willow skewers

Roast Beef in a Mini Yorkshire with Caramelised Onion & Horseradish

Quails Egg Benedict with Crispy Bacon & Hollandaise Sauce in a Crisp Toast Cup

Quails Eggs Scotch Eggs with Chorizo Sausage Meat & Rocket Aioli

Chicken Pinchitos with Smoked Paprika & Cumin with Romesco Sauce

Buntingford Sausage Toad in the Hole with Bubble & Squeak & Red Wine Onion Puree

Haggis Gyoza with a Creamed Neep & Tattie Dip

**Cold Meat Canapes**

Chicken Caesar Salad in a Garlic Toast Basket with Quails Egg, Crisp Bacon & Parmesan

Chipotle Chicken Salad with Avocado, Mango, Lime & Chilli in a Crisp Corn Basket

Chicken & Ham Hock Ballotine with Apricot Gel & Crisped Bacon on a Celery Seed Cracker

Parma Ham with Slow Roast Tomato, Burrata & Salsa Verde on a Basil Crisp

Beef Tartare with Quails Egg & Cornichons on a Horseradish & Poppy Seed Sable

Chicken Liver Parfait with Apple Membrillo on a Fennel & Sesame crisp

Crisped Chicken Skin with Sobresada, Goats Cheese, Quince Membrillo and Borage Flower

Chicken Rillettes with Fennel and Carrot Kimchi on a Crisp Corn Wafer

Prosciutto & Roast Peach with Gorgonzola & Rocket on a Mini Garibaldi

BLT - Roast Cherry Tomato, Crisped Parma Ham, Lettuce & Mayo in a Crisp Toast Cup

Venison Carpaccio with Horseradish Cream & Blackberry Gel on a Parsnip Wafer

Sobresada & Goats Cheese on a Mini Hazelnut & Raisin Toast with Drizzled Honey & Mint

Smoked Duck with Blackberry Gel, Cambridge Blue & Mizuna on a Crisp Duck Skin Sable

Jamon Iberico with Fresh Fig, Fig Relish & Burrata on a Crisp Walnut Toast

Jamon Iberico wrapped Asparagus with Red Pepper Aioli planted in a Moss Garden

Beef Carpaccio with Salsa Verde, Roast Cherry Tomato & Parmesan on a Mini Bruschetta

Spicy Chicken Salad with Mango, Lime, Chilli, Avocado & Coriander Mayo in a Crisp Cup

**Hot Fish and Shellfish Canapes**

Black Cod with Miso on a Green Papaya Salad in a Wonton Basket

Salt Cod Bombons with Panko Breadcrumbs & a Lemon Parsley Aioli

Smoked Haddock & Salt Cod Fishcake with Rouille & Oyster Cress

Queenie Scallops, Pureed Sweetcorn, & Coriander on a Chilli Wafer

Cornish Crabcake with Avocado and Slow Roast Tomato

Sticky Spiced King Prawn Lollipops with a Nam Phrik Dip

Smoked Eel on a Leek and Potato Rosti with Mustard and Green Pepper Mayonnaise

Mini Thai Fishcake Slider in a Black Brioche Bun with Kimchi Slaw

Lobster Burger with Mango and Chilli Relish in a Squid Ink Sesame Bun

Mini Fish and Chips in a Filo Basket with Minted Pea Puree & Tartare Sauce

King Prawn Tempura with Soy, Chilli & Honey Dipping Sauce & Wasabi Mayonnaise

Smoked Trout on a Crisp Root Vegetable Rosti with Horseradish Creme Fraiche

Beetroot-cured Salmon with Cream Cheese on a Warm Pea Crumpet with Pea Shoots

Crab and Ginger Gyoza with Hot Chilli and Soy Dipping Sauce

**Cold Fish and Shellfish Canapes**

Cured Salmon with Cucumber, Dill Cream and Beetroot Ketchup on a Dill Seed Cracker

Cured Salmon with Pink Grapefruit Gel and Tarragon Cream on a Crisp Savoury Wafer

Tuna, Salmon & Avocado Poke Salad with Coriander Cress in a Wonton Basket

Taramasalata on a Seaweed Macaroon with Salmon Keta & Oyster Cress

Shrimps with Tarragon Gribiche a Crisp Pork Crackling Cracker

Smoked Trout on a Fresh Pea and Mint Blini with Cream Cheese & Viola

Scallop Ceviche with Lime, Chilli, Coriander & Avocado Puree in a Crisp Cup

Beetroot & Vodka-cured Salmon on a Seaweed Crisp with Sea Lettuce Mayo

Blackcurrant-cured Salmon with Citrus Cream Cheese on a Caraway Seed Crostini

Tuna Tartare on a Black Sesame & Jalapeño Wafer with Shredded Spring Onion

Sashimi of Tuna on a Kombu Crisp with Wasabi Cream Cheese and Ponzu Dressing

Crab, Avocado & Mango Salad with a Lime & Ginger Mayo & Shiso Cress in a Filo Basket

Moroccan Crab Salad with Sumac, Cucumber and Tomato in a Crisp Flatbread Basket

Crab, Avocado & Corn Taco with Lime, Coriander Cress, Sour Cream & Chilli

Salt & Pepper Macaron with Smoked Trout, Horseradish Cream Cheese & Lemon Dust

Prawn Cocktail with Bloody Mary Gel & Samphire Shoots on a Crisp Rice Wafer

Smoked Trout with Asparagus and Quails Egg in a Crisp Tart

Potted Shrimps with Nutmeg and Lemon on a Crisp Melba Toast

**Hot Vegetarian & Vegan Canapés**

Mini Pecorino Doughnuts with Truffle and Comte Custard

Mini Brioche stuffed with Wild Mushrooms with Tarragon Hollandaise

Mini Tomato and Cheese Chaat Masala Toasts with Cucumber Raita (can be vegan)

Mini Red Onion Confit Tart with Blue Cheese, Walnut & Pear (can be vegan)

Crisp Artichoke Fritters with a Lemon and Green Chilli Sour Cream Dip (can be vegan)

Chargrilled Halloumi and Roasted Balsamic Fig Pizzetta with Pine Nuts & Rocket Cress

Mini Sourdough Pizzetta with Shimeji Mushrooms, Caramelised Onions, Gorgonzola & Thyme

Mini Roasted Red Pepper, Onion, Courgette and Olive Coca with Crumbled Manchego (can be vegan)

Corn and Courgette Beignets with Chilli and Coriander Sambal

Aubergine, Parmesan & Fresh Mint Polpettine with Pine Nuts (vegan)

Mushroom Kataifi Croquettes with Sage Mayonnaise

Mini Carrot & Cumin Tatin with Pomegranate Molasses Onion, Sumac Yoghurt & Carrot Tops (vegan)

Home-made Goats Cheese Labneh, Pedro Ximenez Raisins & Toasted Pecans on Sourdough Toast

White Truffle and Parmesan Arancini Lollipops planted in a Bed of Cress and Flowers

Crispy Pea Arancini with a Pesto Dipping Sauce (vegan)

Cauliflower Fritters with a Coronation Curry Mayonnaise to dip (can be vegan)

Mini Cauliflower Cheese Tarts with Home-made Spicy Brown Sauce

Goats Cheese Rarebit Tarts with Fig and Fig Relish

Mac and Cheese Croquettes on little wooden skewers with Spicy home-made Tomato Ketchup

Carrot, Halloumi & Dill Fritters with Paprika, Cumin & a Lemon Tahini & Yoghurt Dip (can be vegan)

Spicy Felafel Lollipops with Minted Labneh Dip and Spicy Tomato Sauce (vegan)

Simple Classic Gougeres piped with Gruyuere, hot from the oven

Welsh Rarebit Tarts with Red Onion Confit, Baby Plum Tomato and Sage Dust

**Cold Vegetarian & Vegan Canapés**

Mini Kachori, Chickpea Salad, Mint Raita, Tamarind, Pomegranate & Crispy Sev (vegan)

Noodle Quails Egg Soldiers with Egg Yolk Aioli and Dipped Asparagus

Beetroot, Compressed Apple and Goats Cheese on a Black Treacle and Ale Toast

Dolcelatte & Walnut Mousse on a Parmesan Shortbread with Chilli Jam & Black Fig

Sea Salt & Pepper Macaron with Beetroot, Goats Cheese and Lemon Dust

Camembert Brûlée on a Celery Seed Sable with Caramelised Onion Relish

Pistachio-rolled Goats Cheese on a Herb Cracker with Apricot Relish

Smoked Bocconcini & Baby Tomato with Avocado in a Tortilla Basket with Rocket Cress

Persian Sweet Potato Frittata with Walnuts, Raisins and Labneh

Savoury Goats Cheese Cheesecake with Red Onion Relish and Sour Cherry Flapjack

Mini Chargrilled Bruschetta topped with Butternut Squash, Queso Fresco and Sage

Roasted Baby Tomato with Goats Cheese & Oregano on a Black Olive Shortbread

Asparagus and Quails Egg Tart with Fresh Mint Aioli and Red Shiso Cress

Mini Chargrilled Bruschetta with Tomato, Red Onion and Lemon Hummus (vegan)

Butternut Squash, Spinach, Feta & Onion Frittata with Slow Roast Tomato & Red Pepper Aioli

**Sushi**

Spicy California Roll with Prawns and Avocado

Prawn and Avocado Maki Roll with Wasabi Mayonnaise and Furikake

Shitake Mushroom, Roasted Red Pepper and Wasabi Cream Cheese (v)

Maki Roll Crab, Avocado & Mango Maki Roll with Chilli, Tamarind & Palm Sugar Dip

Teriyaki Chicken Roll with Sweet Chilli Mayonnaise

Cured Salmon, Cucumber and Sweet Mustard Mayonnaise Maki Roll rolled in Dill

**Pintxos & More Substantial Canapes**

Mini Chicken, Ham and Tarragon Pithiviers

 Sticky Spiced Duck with Cucumber, Shredded Spring Onion & Coriander Cress in a Brioche Finger Slider

Spicy Pulled Pork in a Mini Brioche with a Chilli Apple Slaw, Sesame & Dusted Crackling

Thai Moo Ping Pork Skewers with Chilli, Soy and Lemongrass Dipping Sauce

Spanish Pork Belly Pintxos, Smoked Paprika & Sherry Vinegar and Quince Dipping Sauce

Griddled King Prawns with Aioli Dip and Romesco Sauce

Mini Beef Empanadas with Spiced Tomato Relish

Mini Cornish Pasties with Tiny Pipettes of Tomato Ketchup

Vegetarian & Vegan Pintxos & Tapas

Butternut Squash, Spinach and Feta Brik Parcels with a Mint Dipping Sauce

Mini Celeriac, Carrot, Onion and Tarragon Pithiviers

Pau Bhaji (Mumbai Curried Vegetables) in a Brioche Finger Slider with Cumin Butter

Mini Vegetable Empanadas with Spiced Tomato Relish Mini Cheese, Onion and Potato

Cornish Pasties with Tiny Pipettes of Tomato Ketchup

**Sweet Canapes**

Mini Rhubarb Doughnuts with Ginger Sugar

Mini Blackberry and Apple Crumble Tarts with Clotted Cream

Mini Ice Cream Caramel Cookie Sandwiches

Tiny Bakewell Tarts with Clotted Cream

Dulce de Leche Mini Eclairs with Dark Chocolate and Toasted Almonds

Raspberry and Rose Cream Eclairs with Rose Chocolate Icing

Orange and Orange Blossom Cream Eclairs with Orange Chocolate Icing

Carte Blanche Chocolate Brownies

Sticky Toffee Pudding Doughnuts with Butterscotch Sauce to dip

Cinnamon-spiced Churros with Chocolate and Cinnamon to dip