

Sweet Canapés

- Lemon and Thyme Crème Caramel, Honeycomb Crisp
- Deconstructed Vanilla Cheesecake, Caramelized Rhubarb and White Chocolate Tuile
- Roasted Peach Melba and Crystallized Almond, Micro Mint
- Lemon and Purple Basil Posset with Citrus Fruit Jelly
- **Apple and Edamame Verrine**
Fresh Apple Spaghetti, Apple Mousse, Apple and Wasabi Jelly, Sesame Tuile
- Rice Pudding, Rhubarb and Elderflower Verrine
- Dundee Cake and Crème Diplomat
- Houji Cha and Hazelnut Financier with White Chocolate Mousse
- Chestnut and Rum Cake with Orange Chocolate Mousse
- Nougat Montelimar
- Mini Baklava
- Pecan Chocolate Brownie, Salted Caramel Glaze and Honeycomb
- Classic Tiramisu and Chocolate Shavings
- Mini Banoffee Pie, Baileys Caramel
- Rhubarb and Vanilla Panna Cotta, Pistachio Biscotti

Sweet Canapés

- Gin and Apple , Yuzu Marshmallow, Clementines segment
- Mango and Passion Fruit Puree, White Chocolate and Marscapone Mousse, Coconut Crisp
- Matcha, Rum and Mont Blanc
- Deconstructed Classic Opera
- Crème Patissiere Tartlet, Fresh Mix Berries, Apricot Glaze
- Orange and Vanilla Posset, Caramelized Rhubarb and Granola
- Homemade Vanilla Macaron, Coconut and Mango Ganache
- Mini Azuki Bean, White Chocolate and Green Tea Dome
- Apricot and Pistachio Delice
- Chocolate Banana and Peanut Caramel Bar
- Baba au Rhum and Vanilla and White Chocolate Mousse
- Croustade aux Pommes, Calvados and Vanilla Crème Anglaise
- Pineapple Tarte Tatin Mini, Vanilla Crème Patisserie
- Yuzu and Parline Mini Tarts, Candy Hazelnut
- Passion Fruit and Pink Grapefruit mini Tart

Vegan Sweet Canapés

- Espresso and Vanilla Macadamia Nut Blondie Plant Based
- Vegan Sicilian Cannoli
- Chocolate and Black Cherry Linzer Mini Tart
- Yuzu and Caramelized Peaches, Green Macha, White Chocolate and Candy Pistachio
- Plant Based Coconut and Oat Milk Rice Pudding, Fruit of the Forest Berries Compote
- Vegan Spotted Dick and Mango Custard
- Plant Based Pumpkin Pie, Elderflower White Chocolate and Marscapone Mousse
- Lemon Cheesecake and Limoncello Puree
- Pecan Chocolate Brownie and Coffee Syrup
- Plant Based Eton Mess
- Vegan Disaronno Tiramisu and Chocolate shavings
- Kadaifi and Roasted Hazelnut, Rosse Syrup and Medjool Dates Puree
- Carrot and Ginger Mini Muffin, Orange and Soft Cheese Icing
- Vegan Raspberry Cheesecake and White Chocolate Shavings
- Mini Banoffee Banana Crème Brule Mille Feuille Tart

Minimum Order of 5 Canapés Choices per Person for 40 Guests

(Regarding Allergies: We Cannot Guarantee the Absence of Allergens in any of Our Dishes, as All our Food is Prepared in an open plan Kitchen)

Regarding Hot Canapés Required a Chef and Equipment for Finishing and Presentation Charges Apply

Prices **£ 2.50** per Canapé

Waiting Staff Service Charge is £18.00 Per Hour Minimum 4 Hours