

# **Christmas Canapés Menu**

## **Festive Canapés Menu**

*Luxury | Seasonal | Inclusive*

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## **Canapés Selection**

### **Meat & Poultry**

- Duck Confit & Spiced Cherry on Parmesan Crisp
- Mini Beef Wellingtons with Black Truffle Aioli
- Pomegranate-Glazed Lamb Lollipops
- Prosciutto-Wrapped Figs with Gorgonzola Mousse
- Pulled Pork Slider with Apple & Fennel Slaw
- Turkey & Cranberry Sausage Roll with Orange Zest
- Chicken Liver Parfait with Red Onion Marmalade on Brioche
- Spicy Korean Gochujang Chicken Skewers
- Mini Venison Tartare with Quail Egg Yolk
- Caprese Arancini with Crispy Pancetta

### **Fish & Seafood**

- Scallop Ceviche in Ginger & Lime Shot Glass
- Smoked Salmon & Wasabi Cream on Blini
- Lobster & Avocado Mousse in Sesame Tuile Cone
- Pan-Seared Tuna with Ponzu & Micro Wasabi
- Prawn Cocktail Crispbreads
- Salt Cod Brandade Beignets with Saffron Aioli
- Grilled Octopus with 'Nduja & Lemon on Polenta
- Oyster with Cucumber Granita
- Crab & Mango Salad in Endive Spear
- Trout Roe & Dill Crème Fraîche on Potato Crisp

### **Vegetarian (Contains Dairy/Eggs)**

- Butternut Squash & Sage Arancini with Truffle Salt
- Caramelised Onion & Goat's Cheese Tartlets
- Burrata with Blood Orange & Pistachio on Sourdough
- Wild Mushroom & Thyme Bruschetta
- Blue Cheese & Pear Filo Parcels
- Honey & Whipped Feta Stuffed Peppadews

## Vegan

- Beetroot & Lentil Pâté on Rosemary Crostini
- Vegan Sushi Roll Bites
- Jackfruit Pulled Pork Sliders with Apple Slaw
- Spiced Chickpea & Coconut Samosas
- Avocado & Edamame Wasabi Mash on Rice Crackers
- Roasted Cauliflower Bites with Tahini & Pomegranate

## Dessert

- White Chocolate & Peppermint Mousse Spoons
- Mini Mince Pie Tartlets with Brandy Butter Cream
- Salted Caramel & Chocolate Brownie Lollipops
- Individual Berry & Lemon Curd Pavlovas
- Baked Camembert & Cranberry Phyllo Cups
- Tiramisu Shot Glasses
- Sticky Toffee Pudding Bites with Vanilla Custard
- Gingerbread Cheesecake Bites

## Vegan Dessert

- Chocolate Avocado Mousse with Raspberry Coulis
  - Coconut Panna Cotta with Mango Gel
  - Vegan Gingerbread & Cashew Cream Stacks
  - Date & Walnut Truffles rolled in Coconut
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## Canapé Service & Booking Details

Thank you for your interest in our canapé service. Below is a summary of the pricing, terms, and conditions for your event.

### 1. Canapé Selection & Pricing

- **Minimum Order:** 6 canapé choices per person.
- **For 40 Guests:** This equates to a minimum of **240 canapés** in total (40 guests x 6 canapés).

- **Standard Pricing: £2.80** per canapé.
- **Premium Items:** Please note that some specialty canapés are individually priced; this will be clearly indicated on our menu.

## 2. Staffing & Service Charges

- **Waiting Staff: £19.00** per hour, per staff member.
- **Minimum Booking:** A **5-hour minimum** applies for all staff bookings.
- **On-Site Chef for Hot Canapés:** If your selection includes hot canapés, an on-site chef and finishing equipment are required. This incurs **additional charges**, which will be quoted based on your specific menu choices.

## 3. Payment Terms

- **Securing Your Date:** A **25% deposit** is required to confirm your booking and secure the event date.
- **Final Balance:** The full payment of the remaining balance is due **two weeks prior** to the event date.

## 4. Allergen Information

- **Important Note:** While we take every care to accommodate dietary requirements, we **cannot guarantee** that any item is completely free from allergens. All our food is prepared in an open-plan kitchen where cross-contamination is possible.

## 5. Transportation

- **Delivery Area:** Delivery is **free of charge** for events located within a **15-mile radius** of our kitchen.
- **Events Beyond 15 Miles:** Transport charges will apply for distances exceeding 15 miles. A custom quote will be provided based on your event's location.

## 6. Tax

- **VAT:** We confirm that no 20% VAT will be applied to your invoice for the 2025 tax year.

## Summary of Charges for Your 40-Guest Event

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