

Sweet Canapés & Petits Fours 2026

Miniature masterpieces to conclude your celebration

REIMAGINED CLASSICS

Iconic desserts, precisely refined

Dundee Cake | almond sponge, dried fruits, crème diplomat

Tiramisu Cup | dark chocolate vessel, espresso, mascarpone

Banoffee Bite | butter biscuit, dulce de leche, banana, Baileys caramel

Nougat Montélimar | honey, almonds, pistachios

Salted Caramel Brownie | fudgy chocolate, honeycomb crunch

Baklava | filo, walnuts, rose-orange blossom syrup

Sticky Toffee | date sponge, butterscotch, vanilla custard foam

Millionaire's Lollipop | shortbread, caramel, dark chocolate

Raspberry-Rose Éclair | choux, rose crème légère, raspberry compote

Passion Fruit Brûlée Tart | vanilla custard, torched sugar

Amaretto Truffle | dark chocolate, crushed amaretti

BOTANICAL & CITRUS

Garden-fresh, bright, and aromatic

Deconstructed Cheesecake | vanilla, caramelised rhubarb, white chocolate tuile

Peach Melba | vanilla-poached peach, raspberry, crystallised almond

Lemon-Basil Posset | purple basil, citrus jelly

Rhubarb Panna Cotta | vanilla bean, pistachio biscotti

Passion Fruit Tart | pink grapefruit curd, sweet pastry

Blood Orange Meringue | Campari curd, Italian meringue

Blackberry Financier | almond, lavender honey, berry compote

Fig & Port | rosemary shortbread, whipped goat's cheese

Mango-Lime Dome | coconut sable, passion centre

Strawberry-Balsamic Cone | white chocolate mousse, strawberry gel, balsamic pearls

CACAO & CARAMEL

Dark, decadent, and perfectly balanced

Chocolate-Peanut Bar | banana, peanut caramel

Chestnut-Rum Cake | orange chocolate mousse

Houji Cha Financier | hazelnut, white chocolate mousse
Deconstructed Opera | almond joconde, coffee buttercream, ganache
Salted Caramel Delice | chocolate glaze, caramel mousse
Raspberry Crunch Bar | white chocolate, freeze-dried raspberries, feuilletine
Mexican Chocolate Pot | spiced chocolate, cinnamon chantilly
Gianduja Square | caramelised white chocolate, praline, crispy base
Pretzel Tart | dark chocolate ganache, salted pretzel crust

TEXTURAL JOURNEYS

Playful contrasts and modern techniques

Apple & Edamame Verrine | apple spaghetti, wasabi jelly, sesame tuile
Gin-Yuzu Marshmallow | fresh clementine
Mango-Passion Purée | white chocolate mascarpone, coconut crisp
Rice Pudding Verrine | rhubarb, elderflower
Matcha-Mont Blanc | rum, chestnut, modern interpretation
Beetroot & Chocolate Soil | ginger ice cream, orange gel
Sweetcorn Muffin Bite | blueberry, lemon thyme glaze
Parmesan-Pear Crisp | savoury tuile, poached pear, walnut cream
Espresso Martini Jelly | coffee vodka, liqueur cream
Black Sesame Macaron | yuzu

PLANT-BASED

Elegant desserts without compromise

Sicilian Cannoli | citrus-kissed ricotta alternative
Amaretto Tiramisu | chocolate shavings
Eton Mess | berry compote, vegan meringue, coconut cream
Cherry Linzer Tart | spiced almond pastry, black cherry
Gingerbread Cake | dairy-free lemon curd, candied ginger
Apple Crumble Shooter | spiced apple, oat crumble, vanilla custard
Profiteroles | choux, vanilla crème, dark chocolate glaze
Jammy Dodger Thumbprint | shortbread, raspberry chia jam
Millionaire's Bite | date-nut base, coconut caramel, dark chocolate
Macadamia Blondie | espresso, vanilla
Yuzu Peaches | caramelised, matcha, white chocolate, pistachio
Pumpkin Pie | elderflower, white chocolate, mascarpone-style mousse
Limoncello Cheesecake | sharp citrus purée

Kadaifi Nest | hazelnut, rose syrup, date purée

Avocado-Lime Pot | coconut, ginger crumb

Sweet Potato Brownie | tahini, sesame sprinkle

Cardamom Pineapple Skewer | coconut yogurt, mint

Salted Caramel Tart | gluten-free almond crust, silken tofu caramel

Chai-Spiced Pear | dark chocolate, candied walnuts

SERVICE & LOGISTICS

Minimum Order

6 pieces per guest | 40 guests minimum

Pricing

£2.90 per piece

Premium items individually priced

Dietary

We accommodate dietary requests with notice. All items prepared in an open kitchen; allergens may be present.

Staffing

Wait staff: £19/hr (4hr minimum)

On-site chef: Required for hot service (quote provided)

VAT

No VAT applicable for 2025