

Gourmet Canapé Menu 2026

Sixty Exquisite Choices for Your Event

Cold Canapés

Terrines, Parfaits & Classic Delicacies

- Dry-aged Fillet Beef Tartar, Whiskey-Fermented Celeriac, Horseradish
- Ham Hock Terrine, Apricot Chutney, Piccalilli Purée
- Game Terrine, Spiced Pears, Quince Purée
- Confit Poussin & Wild Mushroom Terrine, Caramelised Redcurrant & Onion Relish
- Chicken Liver & Cognac Parfait, Onion Marmalade, Toasted Brioche
- Goose Foie Gras Terrine, Mango & Apple Purée, Sauternes Gel (*Premium*)

Cured Meats, Poultry & Fish

- Thin Beef Bresaola, Saffron Ricotta, Rosemary Focaccia Bun
- Smoked Duck Supreme, Flame Orange Segments, Pumpkin Purée, Molasses
- Duck Ham, Pickled Girolles, Tarragon Emulsion, Rye Wafer
- Cured Mutton Loin, Burnt Apple Purée, Mustard Seed Cracker
- Iberian Acorn-fed Jamón, Spiced Cantaloupe Melon (*Premium*)
- Bresaola-Wrapped Mozzarella, Sun-Blush Tomato, Basil Oil
- Smoked Chicken, Pancetta, Pecorino, Aioli, Bridge Roll
- Cured Sea Trout, Blood Orange, Fennel Salad, Crème Fraîche
- Prosciutto di Parma, Fresh Fig, Gorgonzola Dolce
- Scottish Langoustine, Marie Rose, Avocado, Gem Lettuce Cup (*Premium*)

Modern Creations & Signature Items

- Chicken Ballotine, Tarragon Cream, Pickled Grapes, Brioche Crouste
- Smoked Goose Breast, Beetroot Carpaccio, Hazelnut Crumb
- Rare Roast Venison, Pickled Blackberry, Juniper Gel, Rye Crisp
- Turkey & Cranberry Roulade, Toasted Pecans, Sourdough Crisp
- Quail Egg, Celeriac & Truffle Remoulade, Filo Basket, Parmesan Crisp
- Tuna Tartare, Yuzu Soy, Avocado Mousse, Black Sesame Cracker (*Premium*)

Vegetarian & Lighter Bites

- Heirloom Tomato & Burrata, White Balsamic Gel, Micro Basil
 - Grilled Peach, Whipped Goat's Cheese, Toasted Almonds
 - Asparagus & Lemon Thyme Panna Cotta, Parmesan Crisp
 - Beetroot Cured Goat Cheese, Walnut, Honey Drizzle
 - Smoked Salmon & Dill Crème Fraîche, Pickled Cucumber, Dark Rye
 - Crayfish & Avocado Mousse, Lemon Zest, Blini
 - Pea & Mint Mousse, Feta, Cucumber Ribbon
 - Osetra Caviar, Blini, Crème Fraîche, Chopped Egg White & Yolk (*Premium*)
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Hot Canapés

Hearty Beef & Lamb

- Chargrilled Beef Sirloin, Potato Rosti, Béarnaise Sauce
- Mini Yorkshire Pudding, Braised Beef Cheek, Horseradish & Celeriac Crème
- Mini Beef Burger, Smoked Cheddar, Streaky Bacon, Tomato Chutney, Brioche
- Short Rib Beef & Provolone Bonbon
- Lamb Kofta, Sumac, Tzatziki Dip, Mini Pita Bread
- Lamb Burger, Halloumi, Melitzanosalata, Mini Brioche
- Rack of Lamb Lollipop Milanese, Mint Jus (*Premium*)
- Venison & Stilton Wellington Bite, Red Wine Jus
- Beef Empanada, Chimichurri Dip

Succulent Pork & Poultry

- BBQ Pulled Pork, Cheddar Cheese, Mini Brioche
- Compressed Crispy Pork Belly, Honey Glaze, Cider & Apple Purée
- Confit Pulled Pork & Sweet Potato Croquette, Apricot Purée
- Aromatic Confit Duck, Filo Roll, Chilli & Fennel, Hoisin Dip
- Bao Mini Steam Bun, Crispy Duck, Pancetta & Apples
- Tarragon Chicken & Courgette Croquette, Lemon & Smoked Garlic Aioli
- Chicken Fillet Satay, Coriander, Lime & Toasted Sesame Seeds
- Cajun Chicken Burger, Cheddar Cheese, Sriracha Mayo, Mini Brioche
- Poussin Chicken Lollipops, Lime & Curry Mayo
- Korean BBQ Pork Belly Skewer, Sesame & Spring Onion
- Wild Boar & 'Nduja Sausage Roll, Tomato Chutney (*Premium*)
- Guinea Fowl & Chestnut Bonbon, Cranberry Gel
- Veal Ossobuco & Mozzarella Calzone (*Premium*)
- Wild Rabbit & Leek Croquette, Tarragon Mustard Dip
- Chicken & Black Garlic Dumpling, Soy & Ginger Glaze

Seafood Specialties

- Seared Scallop, Cauliflower Purée, Crispy Pancetta
- Salt Cod Brandade Ball, Roasted Red Pepper Aioli
- Thai Spiced Fish Cake, Sweet Chilli Dip
- Grilled Tiger Prawn, Garlic & Herb Butter, Lemon Wedge

Global Flavours & Vegetarian

- Lamb Spring Roll, Mint, Mango & Red Chilli Jam
 - Wild Mushroom & Truffle Arancini, Parmesan
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Service Details

- **Pricing:** £2.90 per canapé, unless marked as *Premium*
 - **Minimum Order:** 6 canapé choices per guest, minimum 40 guests
 - **Hot Service:** Requires on-site chef and finishing equipment (additional charges apply)
 - **Staffing:** Waiting staff available at £19.00/hour (5-hour minimum)
 - **Delivery:** Complimentary within a 15-mile radius
 - **Allergens:** All food is prepared in an open-plan kitchen. While every care is taken, we cannot guarantee allergen-free items.
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