

CANAPÉ MENUS 2026

Artisan Canapés for Events & Entertaining

ALLERGEN NOTICE

While we take every precaution in our open-plan kitchen, we cannot guarantee the complete absence of allergens in any dish. Please inform us of dietary restrictions when ordering.

THE VEGETARIAN COLLECTION

Cold Selection

Signature Favorites

- **Medjool Date & Goat Cheese** | Jumbo dates stuffed with whipped soft cheese, candied salted pecans, orange purée
- **Torched Goat Cheese Tartlet** | Pear purée, candied pistachios, beetroot pastry
- **Mini Burrata Bruschetta** | Pachino tomatoes, basil oil, clove-infused olive oil
- **Wild Mushroom Terrine** | Tarragon-lime glaze, parmesan crisp
- **Avocado Futomaki** | Enoki mushrooms, rocket, pickled ginger, yuzu-teriyaki dip
- **Celeriac & Truffle Quail Egg** | Truffle rémoulade, pecorino crisp, tartlet shell
- **Caramelized Peach & Brie** | Toasted almonds, crispy puff pastry
- **Cantaloupe & Torched Feta** | Lime zest, basil, toasted pumpkin seeds
- **Cauliflower & Chestnut Pâté** | Caramelized red onions, toasted brioche
- **Asparagus, Pea & Mint Muffin** | Mini savory muffin, tarragon-lemon mayo dip
- **Za'atar Feta in Kadaifi** | Rose harissa, yellow lentil purée, sumac molasses drizzle

2026 Seasonal Additions

- **Heirloom Tomato & Whipped Feta** | Black olive dust, micro basil
- **Grilled Aubergine Roll** | Whipped ricotta, toasted pine nuts, pomegranate drizzle
- **Blood Orange & Fennel Salad** | Watercress, vanilla bean oil, hazelnut crumb
- **Confit Feta Cube** | Preserved lemon, crispy rosemary, honey glaze
- **Golden Beetroot Ceviche** | Blood orange, avocado mousse, coriander shoots

Hot Selection (*Chef-attended service required*)

- **BBQ Jackfruit Mini Burger** | Smoked cheddar, brioche bun
- **Crispy Gnocchi Bites** | Garlic ricotta, porcini mushrooms
- **Honey-Roasted Fig** | Fontina cheese wrapped in kadaifi pastry
- **Chickpea Falafel** | Smoked baba ganoush, parmesan crisp
- **Mini Spanakopita** | Spinach, leeks, feta, filo pastry, sesame seeds
- **Courgette & Sweet Potato Pakora** | Mozzarella, red chilli-mango dip
- **Butternut Squash Arancini** | Caraway seeds, goat cheese, garlic aioli
- **Halloumi Popcorn** | Pomegranate molasses, mint yogurt dip

- **Provolone Croquette** | Sweet potato, 5-spice quince purée
- **Brie & Cranberry Filo Roll** | Toasted pine nuts
- **Baji Spring Onion Fritters** | Cavolo nero, fennel, green chilli-mango dip

2026 Seasonal Additions

- **Wild Mushroom & Truffle Arancini** | Porcini dust, sage cream
 - **Camembert Phyllo Cup** | Caramelized onions, thyme-infused honey
 - **Harissa Halloumi Lollipop** | Cucumber raita dip
 - **Sweetcorn & Manchego Fritters** | Smoked paprika aioli, chive oil
 - **Stuffed Piquillo Pepper** | Goat cheese, toasted almonds, romesco sauce
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THE VEGAN COLLECTION

Cold Selection

- **Wild Mushroom & Miso Pâté** | Pear & fig chutney, sourdough crostini
- **Vegan Medjool Dates** | Soft cheese, candied pecans, orange purée
- **Celeriac Rémolade** | Caramelized aromatic tofu, candied hazelnuts
- **Mini Beetroot Blini** | Tarragon cream cheese, avocado, crispy capers, pickled cucumber
- **White Radish & Apple** | Elderflower purée, smoked almond-cardamom flatbread
- **Vegan "Smoked Salmon"** | Dill soft cheese, rye crostini
- **Tomato & Basil Bruschetta** | Vegan parmesan, focaccia tuile
- **Crushed Borlotti Beans** | Harissa-spiced vegan feta, curry potato rösti

2026 Seasonal Additions

- **Rainbow Sushi Roll** | Mango, avocado, cucumber, tamari-ginger dip
- **Smoked Carrot & Avocado Tartare** | Caper berries, dill, toasted sourdough
- **Turmeric-Ginger Mushrooms** | Toasted coconut, lime leaf
- **Spiced Lentil & Walnut Pâté** | Pear-ginger compote, rye cracker
- **Cucumber Gazpacho Shot** | Yellow pepper foam, chives

Hot Selection

- **Sweet Teriyaki Tempeh Chips** | Toasted sesame, hoisin dip
- **Chicken-Style Seitan Bao** | Green chilli, lime, spring onion, satay dip
- **BBQ Jackfruit Mini Burger** | Vegan cheddar, brioche bun
- **Roasted Butternut Arancini** | Caraway seeds, vegan parmesan, saffron aioli
- **Mini Spanakopita Roll** | Spinach, leeks, asparagus, plant tzatziki
- **Sweet Potato & Jackfruit Bon Bons** | Spiced plum dip

2026 Seasonal Additions

- **Crispy Tofu Lollipops** | Gochujang glaze, black sesame
- **Vegan "Crab" Cakes** | Heart of palm & artichoke, Old Bay aioli
- **Stuffed Morel Mushrooms** | Walnut-herb duxelles, crispy sage

- **Spiced Potato & Pea Samosas** | Tamarind-date chutney
 - **Buffalo Cauliflower Bites** | Vegan ranch dip, celery cress
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SERVICE & PRICING

Minimum Order: 6 canapé selections per guest (40 guest minimum)

Pricing: £2.90 per canapé

Premium items may be priced individually — please inquire

Hot Canapé Service: Requires on-site chef and equipment for finishing & plating. Additional service charges apply.

Waiting Staff: £19.00 per hour (4-hour minimum)

VAT: No VAT applicable for 2025 bookings
