



Canape Reception Menu

Cold Canapes

Seafood

Beetroot Carpaccio of Salmon with Lime Crème Fraiche

Red Thai Salmon Fish Cakes

Local Smoked Salmon Blinis with Quail Eggs and Caviar

King Prawn Remoulade Tart

Smoked mackerel Rillettes, Pickled Cucumber

Meat

Chimichurri Chicken Skewer

Rolled Ham Hock and Caper Berry Terrine

Oriental Confit of Duck on Spiced Toasts

Parma Ham and Chive Croquettes

Spanish Style Tortilla with Ham Hock

Bacon, Mozzarella & Egg Tart

Pecking Duck Pancake, Cucumber, Shallot, Hoi Sin

Chicken, Celery, Rocket & Herb Mayo Finger sandwich

Vegetarian

English Asparagus Tartlets with Saffron Hollandaise & Roast Red Pepper

Goats Cheese, Wild Mushroom, Black Olive Tapenade and Pesto

Chargrilled Halloumi and Courgette with Tomato Hummus and Rocket

Caprese Skewer. Cherry Tomato, Bocconcini & Basil

Corn Fritters, Spicy Aioli

Parmesan, Garlic & Mushroom Muffin

Kale & Onion Pakora, Chilli Jam

Potato Rosti, Lime Peanut Sauce

Tofu & Vegetable Nori Roll, Soy sauce



Hot Canapes

Seafood

Tempura of Tiger Prawns with Sweet Chilli Sauce
Mini Spiced Salmon Bamboo with Yoghurt Dip
Goujons of Salmon with Lime and Sesame Yoghurt Dip
Thai Crab Cakes
Tiger Prawn & Chorizo Skewer

Meat

Mini Yorkshires with Roasted Beef and Horseradish
Mini Sussex Beef Burgers with Tomato and Chilli Relish
Moroccan Beef Meatball, Romesco
Classic Sausage Roll with HP Sauce
BBQ Pork Cigar, Chilli Plum Dip
Classic Satay Chicken Skewer, Peanut Sauce
Lamb Kibbeh, Sumac Spiced Yoghurt
Southern Style Popcorn Chicken, Ranch Dressing

Vegetarian

Curried Pea & Potato Tart
Spinach & Feta Filo Pastry
Pumpkin Croquette, Aioli
Tomato, Feta & Pesto Arancini
Mini Vegetarian Pizzetta
Mexican Bean Pastry Taco
Sussex Rarebit with Harvey's Beer & Sussex Cheddar
Asparagus Tartlets with Saffron Hollandaise
Vegetable Spring Rolls, Carrot & Sweet Chilli Dip

Our finger canapes are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere which can be served pre-dinner or a standalone reception.

Presented on wooden boards or black slate these can be circulated on trays by our service staff or we can create food stations for the canapes to be served from.