



Sample Finger Canapé Menu

Cold Canapes

Venison Carpaccio on Rye Bread with Red Onion Marmalade and Micro Cress
 Oriental Confit of Duck on Spiced Toasts
 Sussex Goats Cheese with Sautéed Wild Mushrooms & Black Olive Tapenade served on Crimson Pesto Scones
 Beetroot Carpaccio of Salmon with Lime Crème Fraiche
 English Asparagus Tartlets with Saffron Hollandaise & Roast Red Pepper
 Spanish Style Tortilla made with Free Range Eggs and Local Gammon
 Goats Cheese, Wild Mushroom, Black Olive Tapenade and Pesto
 Chargrilled Halloumi and Courgette with Tomato Hummus and Rocket
 Mini Caprese Salad on Garlic Bread
 Quails Egg and Tomato Confit on Mini Baguettes
 Red Thai Salmon Fish Cakes
 Parma Ham and Chive Croquettes
 Local Smoked Salmon Blinis with Quail Eggs and Caviar
 Aubergine, Tomato, Courgette and Anchovy Roulade

Hot Canapes

Mini Yorkshires with Roasted Beef and Horseradish
 Mini Sussex Beef Burgers with Tomato and Chilli Relish
 Tempura of Tiger Prawns with Tahini
 Shemins Curried Meatballs Spicy Tomato Sauce
 Ham, Egg & Chips (Quails Egg, Picked Ham and Potato Rosti with Tomato Sauce)
 Pea and Mint Croquette
 Sussex Rarebit with Harvey's Beer & Sussex Cheddar
 Mini Spiced Salmon Bamboo with Tamarind Yoghurt Dip
 Goujons of Salmon with Lime and Sesame Yoghurt Dip
 Chicken Fillet Goujons with Chervil mayonnaise
 Asparagus Tartlets with Saffron Hollandaise
 Pea and Mint Croquette
 Breaded Risotto Balls with Sun-Dried Tomatoes
 Vegetable Spring Rolls with Japanese Sesame Dip
 Mini Crab and Sesame Rolls



Dessert Canapé options

Cocktail Lemon Tart topped with Raspberry Coulis
Chocolate Brownie with Clotted Cream
Strawberry Tart
Cocktail Meringue topped with Fresh Raspberries
Traditional Cream Horn
Mille Feuille
Chocolate Dipped Strawberries
Caramel Éclairs
Macaroons

Shot Glass Canapes options

Chocolate & Orange Mousse
Lemon Posset with Raspberry Jelly
Salted Caramel Cheesecake topped with Pistachio Crumble
Summer Pimms Trifle
Prosecco and Strawberry Jelly
Eton Mess
Caribbean Pineapple

ALL PRICES EXCLUDE VAT

Our finger canapes are an effective and stylish way to feed 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.