

Canapé Menu

Our canapés are handmade by chefs, with passion, using premium fresh produce.

Our menu lists our full range of canapes as well as package options, we deliver as a drop-off or happy to bespoke and quote for your event

Minimum numbers 20 of each item, delivery charges may apply, prices subject to VAT



Meat

Texan beef, overnight cooked, corn cups, mature cheddar, creme fraiche

Mini rare roast beef, Yorkshire pudding, horseradish cream

'Tea Smoked' duck, compressed cucumber, beetroot ketchup, served on a spoon

Mini chicken and wild mushroom pie, flaky puff and thyme sauce

Grilled artichoke, Parma ham, gorgonzola stack

Chicken and pancetta ballotine, apricot puree

Ham hock terrine, red onion chutney, tarragon crumb

Moroccan spiced lamb fillet on toasted flatbread, lemon hummus, pomegranate seeds

Smoked chicken remoulade on homemade focaccia, rocket

Mini scotch sage quail egg, chive aioli

Warm hoisin overnight cooked pork belly, pickled red onion, cornichon

Fish

Smoked salmon blini, dill mascarpone

Sweet chilli prawn, coriander filo basket

Chive salmon omlette roll

Salmon mousse on croute, sautéed spinach

Salmon tartare lime mayo

Monkfish popcorn, curried mayo, Cornish sea salt

Mackerel pate, dill horseradish on crostini

Coconut panko king prawn, mango salsa, sweet chilli glaze

Mini crayfish cocktail, Mary-Rose and avocado puree, served in shot glasses

Crab and avocado puree in puff pastry case

Thai marinated tiger prawn blinis, sweet chilli jam, black onion seed

Sea bass service, pickled carrot, grapefruit gel

Vegetarian

Candied walnut, pear and stilton on chicory

Mini caprese cups, slow roast tomato, boconcini, basil mayo (V)

Aged cheddar shortcakes, roast beetroot hummus, basil

Courgette and mint frittata, caramelised red onion, goats cheese

Mini caprese cups, slow roast tomato, boconcini basil mayo

Long Clawson stilton mousse filo tart, caramelised red onion walnut crumble

Vegetable sushi, pickled ginger, yuzu

Chive and Westcombe cheddar scone, cream cheese and marinated slow roast tomato

Almond pesto and sun blush tomato arancini, basil puree

Vegan

Pulled mushroom, sweet potato parcel

Sweetcorn fritter, tomato salsa, guacamole

Bruschetta, oregano, olive, sunblush tomato, almond pesto

Chana fritters, chilli, coriander mango chutney

Glazed fig filo tart, grape chutney

Jackfruit fritter, jerk sauce

Heritage beetroot, almond pesto on bruschetta

Sesame teriyaki tofu, beetroot ketchup

Sweet potato, spinach red onion pakora, minted raita

Avocado, mango, coriander salsa, pastry cups

Whipped vegan feta filo cups , minted broad beans

Sweet

Strawberry fool, served in a shot glasses

Summer cake, mint tea syrup, seasonal fruit

Dark chocolate mousse, served in a shot glasses, honeycomb crumb

Eton Mess, vanilla cream, mixed berries and meringue

Baileys brownie, white ganache

Raspberry tarte au citron

Orange blossom cake

Sea salt, dark chocolate ganache, caramel tart

Apricot glaze fruit sponge (vg)

French chocolate cake, vanilla buttercream (vg)

Red velvet bites (vg)

Grain Package

live service at your venue to include staff to serve

£23.5 p/p

Canapes

Mini caprese cups, slow roast tomato, bocconcini basil mayo (V)

Chana fritter, chilli, coriander and mango chutney (Vg)

Bruschetta, oregano, olive, sunblush tomato, almond pesto (V)

Mini rare roast beef, on Yorkshire pudding, horseradish cream

Chicken & pancetta ballotine, apricot puree

Smoked salmon blini, dill mascarpone

Staff

Uniformed and trained staff to finish canapés on-site and 2 hour service

Bridge Package

live service at your venue to include staff to serve, canapes and drinks

£37.5 p/p

Canapes

Courgette and mint frittata, caramelised red onion, goats cheese mousse (V)

Mini caprese cups, slow roast tomato, boconcini basil mayo (V)

Salmon mousse on croute, sautéed spinach

Mini chicken & wild mushroom pie, flaky puff & thyme sauce

Chana fritters, chilli, coriander and mango chutney (Vg)

Mini rare roast beef, on Yorkshire pudding, horseradish cream

Chicken & pancetta ballotine, apricot puree

Mini bannoffee pie

Strawberry fool, served in shot glasses

Beverage

2x glasses of wine per guest

Marlborough Sauvignon Blanc white 12.5%

Italian Montepulciano red 12.5%

Peroni 5.1%

minted and sparkling water

juice

Staff

Uniformed and trained staff to finish canapés on site and up to a 3 hour service

Pebble Package

live service at your venue to include staff to serve, canapes and drinks

£33 p/p

Food

Smoked salmon blini, dill mascarpone

Courgette and mint frittata, caramelised red onion, goats cheese (V)

Mini caprese cups, slow roast tomato, boconcini basil mayo (V)

Mini chicken & wild mushroom pie, flaky puff & thyme sauce

Chana fritters, chilli, coriander and mango chutney (Vg)

Chicken & pancetta ballotine, apricot puree

Beverage

2x glasses of wine per guest

Marlborough Sauvignon Blanc white, 12.5%

Italian Montepulciano red 12.5%

Peroni 5.1%

minted still and sparkling water

juice

Staff

Uniformed and trained staff to finish canapés on site and 2 hour service

STADE&PLATE

CURATED DINING – LUXURY EVENTS

Stone Package

live service at your venue to include staff to serve, canapes and drinks

£62 p/p

Food

Long Clawson stilton mousse filo tart, caramelised red onion walnut crumble (V)

Candied beetroot, almond pesto on bruschetta (Vg)

Mini caprese cups, slow roast tomato, boconcini basil mayo (V)

Monkfish popcorn, curried mayo, Cornish sea salt

'Tea Smoked' duck, compressed cucumber, beetroot ketchup, served on a spoon

Grilled artichoke, Parma ham, gorgonzola stack

Mackerel pate, dill horseradish on crostini

Sweet potato red onion pakora, minted raita (Vg)

Texan beef, corn cups, mature cheddar and creme fraiche

Chicken & pancetta ballotine, apricot puree

Sea salt, dark chocolate ganache, caramel tart

Mini Eton mess, vanilla cream, mixed berries and meringue

Beverage

Prosecco on arrival

flowing selection of Marlborough Sauvignon Blanc 12.5% and Italian Montepulciano 12.5%

Peroni 5.1%

minted still and sparkling water

juice

Staff

Uniformed and trained staff to finish canapés on site and up to a 3 hour service

Drop Off Packages

canape boxes delivered in presentable ready to serve, biodegradable boxes

Lock £72

min 2 boxes

Courgette and mint frittata, caramelised red onion, goats cheese mousse (V) x8
Mini caprese cups, slow roast tomato, boconcini, basil mayo (V) x8
Chana fritters, chilli, coriander mango chutney (Vg) x8
Heritage beetroot, almond pesto on bruschetta (Vg) x8

Hills £72

min 2 boxes

Ham hock terrine, red onion chutney, tarragon crumb x8
Smoked salmon blini, dill mascarpone x8
Mini chicken & wild mushroom pie, flaky puff & thyme sauce x8
Grilled artichoke, Parma ham, gorgonzola, stack x8

Meads £79

min 2 boxes

Chicken & pancetta ballotine, apricot puree x8
Mackerel pate, dill horseradish on crostini x8
Mini rare roast beef, Yorkshire pudding, horseradish cream x8
Chive and Westcombe cheddar scone, cream cheese and marinated slow roast tomato (V) x8

Beech £33.75

min 2 boxes

Baileys brownie, white ganache x5
Raspberry tarte au citron x5
Orange blossom cake x5

Elm Drinks £10.75 pp

2x glasses per guest
Marlborough Sauvignon Blanc white, 12.5%
Italian Montepulciano red, 12.5%
San Pelligrino sparkling water,
orange and apple juice