

COLD CANAPES

Depending on your requirements we usually offer the following quantities:
Choose 4 varieties, allowing for 5 per person
Choose 4 varieties, allowing for 8 per person
Choose 5 varieties, allowing for 10 per person

Meat

Teriyaki Beef Skewer with Wasabi Mayonnaise
Carpaccio of Beef Fillet dressed with a Pink Peppercorn Cream Cheese and Crispy Onions
Saffron Chicken Salad on a Mini Poppadom with Raita
Oak Smoked Duck with Oriental Vegetables and Seared Orange in a Filo Basket
Thai Style Chicken and Pickled Mango Skewer
Devon Blue Mousse and Pancetta Crostini with Chives
Chicken Liver Parfait on Brioche Croute with Apple Chutney
Parma Ham, Pear and Devon Blue Wrap
Moroccan Chicken Puffs
Posh Mini Yorkshire Puddings with Rare Beef, Béarnaise Sauce and Rocket

Fish

Marinated King Prawns and Mange Tout Skewer with Roasted Sesame Oil
Posh Nosh Gravavlax on Granary Croute, Lime Cream Cheese, Caviar and Dill
Spiced Coriander Prawns and Green Apple Filo Baskets with Smoked Paprika
Smoked Salmon with Chive Sour Cream on Black Pepper Blini with Caviar
Smoked Mackerel Pate on a Potato and Celeriac Rosti with Gooseberry Chutney
Hendricks Cured Salmon, Basil and Lemon Polenta with Lime Cream Cheese
Devon Crab with Papaya, Chilli and Ginger in New Potato Cup
Gin Prawns with Lime, Cucumber and Wasabi Mayo
Devon Crab and Smashed Green Bean Bruschetta with Aioli

Vegetarian

Artichoke Frittata topped with Red Pepper Houmous
Vulscombe Goats Cheese, Chargrilled Courgette and Pine Nut Crostini
Peppered Bocconcini, Basil, Harlequin Olive and Oven Cured Tomato Skewer
Hot and Sour Aubergine on a Roasted Pepper Bruschetta (vegan)
Quails Egg Tartlet with Pesto Hollandaise and Parmesan Shavings
Quickes Cheddar and Mustard Sable topped with Sharpham Rustic and Thyme Roasted Grapes
Goats Cheese Mousse and Tomato Jam in a Crisp Parmesan Tartlet
Black Olive Polenta, Lemon and Coriander Houmous and Black Olive Tapenade
Tri-coloured Melon with Minted Feta
Spicy Tandoori Halloumi Skewers served with Mango Yoghurt
Cherry Tomatoes filled with Spinach Pesto (vegan)
Chargrilled Courgette Cup with Herby Goats Cheese, Tomato Salsa and Sprouting Beans



HOT CANAPES

Meat

Local Sausages with Honey, Cider and Mustard Marinade

Posh Pie n' Mash: Mini Beef & Ale Pie topped with Creamy Sweet Potato Mash and Crispy Leeks

Crispy Confit Duck 'Popcorn' with Soused Black Cherries, Zesty Orange and Five Spice Mayo

Pork Belly, Chargrilled New Potato with Apple and Rhubarb Sauce and Crackling

Pulled Chicken on Confit Potato with Charred Pineapple

Parma Ham and Rocket Pesto Palmier

'Satay Style Chicken' Chicken Breast in Crisp Peanut Crumb served with Honey & Soy Dipping Sauce

Mini Rump of Beef on a Potato Fondant Square with Béarnaise Sauce

Mini Party Pies- Steak and Stilton
Chicken, Ham
and Mustard

Fish

Flaked Milk Poached Smoked Haddock, Soft Boiled Quails Egg & Dill Butter Sauce in a New Potato Cup
Monkfish Scampi with Lemon Mayo
Salt and Pepper Squid served in Cones with Garlic Aioli
Cones of Mini Fish and Chips**
Salmon and Prawn Mini Fishcakes with Lemon and Dill Mayo
Teriyaki Salmon with Thai Chilli Dipping Sauce
Mini Fish Pie

Vegetarian

Cauliflower and Sage Onion Bhaji (vegan)
Moroccan Vegetable Tagine in a Potato Cup (vegan)
Pumpkin, Sage and Parmesan Fritters, Caramelised Onions and Crème Fraiche
Mini Root Vegetable and Kale Pie with Sweet Potato Mash
Pea and Mint Risotto Balls
Saffron Cauliflower Tempura served with Mustard and Smoked Cheddar Sauce
Mini Welsh Rarebit Tartlets
Mini Koftas with Minted Yoghurt
Cones of Vegetable Tempura

**Surcharge applies

Sweet Canapés

Lemon Brûlée on Thyme Shortbread
Mini Key Lime Pie
Eton Mess Shots
Cake Pops
Mini Cones of Ice Cream
Mini Doughnuts with Dipping Sauce
Chocolate Tart with Baileys Chantilly
Homemade Mini Macaroons
Salted Caramel Brownie
White Chocolate and Cointreau Tiramisu
Banoffee Pie Shots
Dark Chocolate Espresso Pots
Pina Colada Jellies
Mini Sherry Trifles

Please note that some venues, due to their insurance liability, do not allow fryers on their premises. Please check with us as to whether this affects you.

