

EVERYBODY'S EVENT IS UNIQUE & THAT IS WHY WE CREATE BESPOKE CANAPE MENUS DESIGNED FOR YOU.

We design canape menus the suits your events needs. Take a look at our selection of hot and cold canapes and bowl food options to choose perfect menu.

If you can't find what you are looking, ask and we can create it for you.

A Guide for Events

The number of canapes per person differs depending on your event needs.

Drinks Reception
For a three hour drinks reception, we would suggest five to six canape types, with two of each canape type.
A total of ten to twelve canapes per person.

Pre Meal Canapes
For a pre meal canape reception, as an alternative to a starter, we would suggest three canape types, with one to two of each canape type.

A total of three to five canapes per person.





Meat

Butternut Squash & Chorizo Skewers
Flat Iron Beef Skewers with Herb Pesto
Pea, Ricotta & Feta Crostini with Prosciutto
Flat Iron Beef Tataki topped with Black Sesame Seeds
Smoked Bacon & Apple Sausage Rolls served with Onion Chutney

Fish

Zesty Prawn Skewers with Sweet Chilli Dip Smoked Salmon & Cream Cheese served on Toasted Rye Bread Smoked Mackerel Tart with Lemon & Horseradish Crème Fraiche

Vegetarian

Stilton & Caramelised Onion Tart
Basil Marinated Halloumi Skewers
Pea, Ricotta & Feta on Rye Bread
Spinach Frittata topped with Goats Cheese & Slow Roasted Tomato
Beetroot Devilled Eggs
Roasted Beetroot on Flatbread topped with Lemon Yoghurt & Toasted Walnuts

Vegan

Pea & Mint Croquettes
Beetroot, Walnut & Dill Tartlet
Avocado Nori Rolls with Wasabi Dip
Confit Tomato Crostini with Basil Puree
Mediterranean Vegetable & Pesto Crostini
Caramelised Shallot & Pecan Stuffed Medjool Dates
Roasted Vegetable Lettuce Cups with Tahini & Pomegranate

Sweet

Mini Lemon Meringue Pie
Triple Chocolate Brownie Bites
Chocolate & Raspberry Tartlet
Chocolate Orange & Almond Bites
Chocolate Guinness Bites with Baileys Irish Cream
Carrot, Coconut and Pistachio Bites with Rose Water Cream

Sweet Vegan

Chocolate Pistachio Truffles Chocolate Strawberries Luxury Fudge Bites



Hot Meat Canapes

Bacon wrapped Medjool Date
Korean Spiced Chicken Skewers
Lamb Kofta Pops with Mint Yoghurt Dip
Orange, Honey & Thyme Chicken Skewers
Mini Beef Burgers with Mustard Mayonnaise
Beef & Parmesan Pops with Rich Tomato Sauce
Honey & Mustard Glazed Cocktail Sausage Skewers
Mini Spiced Chicken Burger with Crispy Onion, Pickled Onion & Herb Mayonnaise

Hot Fish Canapes

Teriyaki Salmon Skewers Tandoori Prawns with Mint Yoghurt Dip Lime, Coriander & Ginger Spiced Salmon Skewers

Hot Vegetarian Canapes

Salt & Pepper Chip Pots
Coriander Spiced Paneer Skewers
Stilton & Caramelised Onion Tart
Mini Bean Burger with Harissa Ketchup
White bean, Roasted Pepper & Manchego Quesadillas

Bowl Food

Meat Bowl Food

Lamb & Date Tagine
Braised Chipotle Beef Chilli & Nachos
Thai Style Chicken Coconut Curry & Rice
Beef & Parsnip Stew & Creamed Mashed Potato
Braised Beef in White Wine with Gremolata & Polenta
Sticky Spiced Chicken & Rice topped wtih Pickled Red Onion

Vegetarian Bowl Food

Basil & Parmesan Gnocchi Mac & Cheese with Confit Tomatoes & Crispy Onion Spiced Haloumi, Roasted Butternut Squash & Giant couscous

Vegan Bowl Food

Charred Vegetable Chilli & Nachos Sicilian Aubergine Stew & Italian Breadstick Sweet Potato, Chickpea & Coconut Curry & Mini Poppadoms