Canapés

The Perfect Arrival

Set the tone for your event with a selection of beautifully crafted canapés, designed to delight your guests from the very first bite. From elegant, fine-dining creations to timeless favourites, each canapé is thoughtfully prepared using quality ingredients and presented with care.

Vegan, Vegetarian & fish Canapés

Choose From 3 Canapés pp | 5 Canapés pp | 7 Canapés pp

Vegetarian & Vegan Canapés

Truffle Oil Porcini Arancini
Golden arancini infused with porcini mushrooms and Parmesan, finished with truffle oil.

Pear, Brie & Rocket Lolly Pops
Pear and Brie lolly pops finished with a balsamic glaze.

Hummus Tartlets
Hummus tartlets topped with roasted pine nuts.

Mushroom Pâté Crostini
Shiitake mushroom pâté served on artisan crostini.

Sweet Potato Rounds
Sweet potato topped with whipped vegan cream cheese and roasted sunflower seeds.

Sweet Potato & Caramelised Onion Rolls

Satay Aubergine Skewers
Aubergine and courgette skewers finished with fresh lime.

Seafood Canapés

Prawn Cocktail Tartlet
King prawns, cucumber and vine tomatoes, finished with Marie Rose sauce and a wedge of lemon.

Smoked Mackerel Crostini
Smoked mackerel with olive oil, served on toasted sourdough with pickled cucumber and freshly chopped chives.

Bacon-Wrapped Scallops
Bacon-wrapped scallops brushed with lemon butter and finished with fresh dill.

Salmon & Sage Crostini
Smoked salmon and sage on crostini, topped with piped cream cheese, dill and a drizzle of smoked salmon oil.

Tuna & Avocado Sourdough Crackers
Sourdough crackers topped with tuna, avocado and spicy mayonnaise, finished with a squeeze of fresh lemon.

Our canapé selections can be tailored entirely to your occasion, with bespoke menus created around your preferences, event style and guests. Contact our team to discuss your requirements and create a canapé menu that is uniquely yours.

Meat & Dessert Canapés

Choose From 3 Canapés pp | 5 Canapés pp | 7 Canapés pp

The Perfect Arrival

Meat Canapés

Beef brisket and blue Stilton croquettes with caramelised onion chutney.

Sticky Asian meatballs.
Tiny beef brisket tacos with chipotle aioli, chilli and crisped onions.

Honey mustard cocktail sausages with fresh herbs.

Chicken and chorizo skewers with chilli and ginger marinade.

BBQ pulled pork doughnuts with sticky Jack Daniel's glaze.

Prosciutto and melon with rocket and balsamic glaze.

Pork and cranberry sausage roll bites with chilli jam.

Dessert Canapés

Mini macarons
chocolate, salted caramel, lemon and strawberry.

Strawberry pavlova bites.
Raspberry and white chocolate

Eton Mess shots.

Cheesecake shots
lemon or strawberry.

Profiterole rolls stuffed with Baileys cream and dipped in white chocolate.

Custard-filled pastry shells with fresh berries and vanilla custard.

Chocolate brownie bites with toffee cream.

CONTINUE YOUR CELEBRATION

From the first canapé to the final course, discover our thoughtfully crafted wedding menus, designed to make your special day truly memorable.