



Canapé suggestions

Vegetarian:

Courgette and feta balls
Cheese beignet
Sticky sesame butternut squash (GF)
Beetroot crisps with coriander hummus (GF)
Watermelon and feta skewers (GF)
Melon, Avocado and mint skewers (GF)
Mozzarella, cherry tomato and basil skewers (GF)
Courgette rolls (GF)
Sticky grilled tempeh and peanut sauce (GF)
Vegetable tempura with sweet chilli sauce
Smokey sweetcorn tofu and chipotle fritters (GF)
Chicory leaves filled with caramelised pear, walnut and Roquefort salad (GF)
Courgette and feta fritters
Vegetable tempura (GF)
Aubergine croquettes with aioli
Green gazpacho cups (GF)
Beetroot crisps with coriander hummus (GF)
Asparagus Sushi with herbs and flowers (GF)
Watermelon and feta skewers (GF)
Melon, Avocado and mint skewers (GF)
Mozzarella, cherry tomato and basil skewers (GF)
Kimchi and courgette pancakes with dipping sauce
Japanese sweet potato spring onion and bean sprout fritters with dipping sauce

Meat:

Roast potato, pepper and chorizo skewers (GF)
Devils on horseback
Chicken satay skewers (GF)
Honey and mustard cocktail sausages
Mini Yorkshire puddings with rare roast beef and horseradish
Spiced lamb balls with hummus
Merguez sausages with sweet potato puree

Selection of cured meat
Parma ham rolls
Mini marinated chicken skewers with peanut dipping sauce
Turkey and courgette balls with sumac yoghurt
Shwarma marinated chicken skewers

Fish:

Thai fishcakes (GF)
Monkfish grilled with herbs and garlic (GF)
Smoked salmon blinis with wasabi crème fraiche
Salmon sushi rolls (GF)
Cured salmon rapped in dill-pickled cucumber (GF)
Prawn tempura
Prawn and mango skewers with lime and coriander (GF)
Green curry prawns dumplings/spoons/poppadum
Mini salmon fish cakes/Thai fish cakes
Smoked salmon on rye bread with dill sauce
Smoked salmon dill and cream cheese vol-au-vent
Garlic and sherry prawn skewers
Ceviche spoons (GF)

Crostini:

Goat's cheese and red onion marmalade
Feta and broad bean pate
Beetroot tapenade with goat's cheese
Chicken liver paté and chutney
Smoked trout paté and dill pickled cucumber

Tartlets:

Quail egg and hollandaise sauce
Prawn and coriander
Hot smoked salmon and dill sauce or wasabi crème fraiche
Blue cheese and caramalised pear and walnut
Smoked trout, horseradish and watercress,
Crab, lime and chilli
Smoked haddock and tomato
Wild mushroom, herbs & cream cheese
Red onion and vintage cheddar.

We are happy to make something special you would like or supply more suggestions on request in lines with specific diets or flavours.

Sauces, dips and patés

All veggie and gluten free and (V) by those that are vegan and we often serve 3 different coloured ones down the table with delicious artisan flat breads, or on a buffet with BBQ or slow roast meats.

Hummus, spinach, coriander or caramalised onion (V)
Baba ganoush: Roasted aubergine dip (V)
Burnt aubergine with garlic, lemon & pomegranate seeds (V)
Roast beetroot tapenade (V)
Red pepper and pecan with pomegranate molasses (V)
Tzatziki: grated cucumber and garlic yoghurt
Tomato and harrisa chili sauce with garlic, lemon and herbs (V)
Tahina: Tahini blended with lemon, garlic, olive oil and water (V)
Peanut satay sauce (V)
Cucumber and peanut dipping sauce (V)
Asian style green herb dipping sauce (V)
Wasabi sour cream sauce
Sumac, lemon and sour cream
Sour cream and chives
Green Mojo: blended coriander, garlic, parsley, olive oil (V)
Chimichurri, Spicy herb sauce (V)
Butterbean and lemon paté (V)
Broad bean and feta paté
Goat's cheese and dried tomato paté
Artichoke and feta dip
White bean and artichoke heart dip (V)

Sharing platters

Mezze spread

Pitta and focaccia with 3 dips, see the dips list

Eg: Burnt aubergine with garlic lemon and pomegranate seeds

Beetroot tapenade with Zatar and goats cheese

Coriander and parsley Mojo

A selection of 3 or 4 of the following:

Cured meats: Palma ham and two kinds of salami

Smoked venison

Cured salmon with quick pickled fennel roast beetroot tapenade,

Smoked mackerel pate with capers

Spiced lamb meatballs with barberries

Pickled vegetables – gerkins, sauerkraut, pickled turnips, kimchi

Char grilled Mediterranean vegetables

Marinated artichoke hearts

Shredded fennel with chilli mint and olive oil

Queen olives marinated in coriander and lemon

Ricotta stuffed mini peppers,

Greek salad skewers

Courgette and feta fritters,

Mozzarella ball skewers with semi dried tomatoes and basil

Dolmades

Spiced chickpea balls

Vegetable pakoras,

Poppadum with fresh coconut chutney, mango chutney, cucumber, tomato, mint,
onion with yoghurt dressing, naan bread strips

Herb rolled soft cheese

Chicken Satay with peanut dipping sauce,

Tempura vegetables with dipping sauce

Prawn parcels

Shredded Asian salad and crudités.

Sushi platter with pickled ginger, wasabi and soya sauce

Or any of the canapé selection