

## SMALL BITES



Canapés are ideal for a drinks party but for a more substantial meal add some bowls, delicious morsels that can be eaten standing but which are a bit more filling. For informal occasions the sharing dishes are a good idea.

## Meat

Grilled lemon thyme chicken skewers with romesco sauce

Rabbit loin and prune skewer with smoked bacon and wholegrain mustard

Mini veal and sage burger with micro rocket and fresh mayonnaise

Fondant potato with slow-cooked brisket of beef

Moroccan chicken and almond pastilla

Chorizo and pulled pork empanadas

Jerk chicken rolls with mango relish

Szechuan lamb spring rolls

Glazed Cumberland sausage with potato and mustard mousseline puree

Mini gruyère cheeseburgers

Yorkshire pudding with braised beef and mustard

Devils on horseback

Scotch quails' eggs

Mini shepherd's pie

Mini toad in the hole with caramelised onion

Mini croque monsieur

## Fish

Crayfish, smoked trout and chive baby fishcake with horseradish cream

Queen scallops in Parma ham with pea purée

Crisp whitebait in newspaper cones

Crab, tarragon and slow-roasted cherry tomato tartlets

Salt and pepper baby squid with yuzu dipping sauce

Thai fishcakes with lime and chilli dipping sauce

Mini Scotch woodcock

Fish and chips on a skewer with tartare sauce

## Vegetarian

Saffron and mozzarella risotto arancini

Spinach and feta triangles with sumac and sesame

Quail's egg in filo with fennel puree and fennel, orange zest and cumin salt

Artichoke and wild mushroom tartlet with truffle oil

Goat's cheese and green olive tapenade tartlet

Pea and cauliflower samosa with tamarind dip

Welsh rarebit

Bubble and squeak with quail's egg and hollandaise sauce

*"The canapés were great, our clients were all extremely impressed. Thank you so much for all your help."*

*-Camilla Chipchase,  
Zoffany*

### Meat

Croustade of Ibérico ham with Waldorf salad

Carpaccio of beef with thyme pesto and parmesan cream on Berwyn oatcake

Asparagus in Parma ham with tarragon mayonnaise

Smoked chicken and sweet pickled red chilli skewer with guacamole

Parmesan shortbread with bresaola, rosemary, and white truffle cream

Roast beef and Yorkshire pudding with horseradish

Ham hock terrine with mustard and capers on sourdough croute

Crostini with rosemary and cannellini bean purée and prosciutto

### Fish

Scallop tartare with lemon, chervil and crème fraîche

Smoked salmon mousse crostini with capers and chervil

Beetroot and gin-cured salmon with horseradish and chive cream on a herb drop scone

Salmon, sea bass, lime and chilli ceviche spoons

Seared tuna with wasabi cream and red amaranth on sushi rice

Vodka gravadlax on rye bread with dill mustard

Berwyn taramasalata and quail's egg on crispy 'seaweed' in a filo cup

Tartelette of Caesar Salad with Quail Egg & Anchovies

Crayfish cocktail in a cucumber cup with lemon and chives

### Vegetarian

Gazpacho shot

Pine nut, broad bean, pea & mint crostini

Grilled asparagus, mint & parmesan frittata

Mini Greek salad of Feta, black olive, oregano and tomato in a cucumber cup

Pecorino & rosemary shortbreads with ricotta & slow roast cherry tomato

Aubergine caponata on garlic croustade

Quails' eggs with toasted sesame and celery salt

Caramelised onion, tarragon and tomato tartlets

### Sweet Canapés

Mini strawberry and crème pâtissière tarts

Mini lemon meringue tart

Date and ginger cake with wild honey cream and sesame brittle

Double chocolate and walnut brownies with vanilla cream

Individual raspberry Bakewell pudding

Pear and pistachio tartlets with star anise glaze

Chocolate and chestnut truffle cakes

Chocolate pots with hazelnut biscotti

Elderflower and raspberry jellies

Apple crumbles with calvados

Lime and ginger mascarpone cheesecakes

## Meat

Chargrilled lemon and thyme chicken with sauce vierge and roast vegetable salad

Green Thai chicken curry with lime and coconut rice

Chicken breast in Serrano ham with cucumber and broad bean salsa verde

Caesar salad with quail egg and smoked chicken breast

Veal 'in bianco' with risotto Milanese and gremolata

Venison and stout pie with parsnip crisps

Hot smoked brisket of beef with celeriac and horseradish rémoulade and lamb's lettuce

Slow-cooked lamb shoulder with colcannon, watercress and redcurrant sauce

Lamb tagine with herb couscous and preserved lemon salsa

## Fish

Smoked trout and crayfish fishcakes with tartare sauce and mange tout and pea salad

Smoked salmon with new potato and baby gem salad, crème fraîche and dill dressing

Teriyake salmon with black sesame soba noodles and shredded greens in oyster sauce

Maryland crabcakes with avocado and lime salad and chipotle mayonnaise

Beer-battered cod and triple-cooked potato wedges with pea purée

Cornish fish pie with saffron and bay

Prawn and pea risotto with basil oil

## Vegetarian

Asparagus, fennel, broad bean and pea risotto with pea shoots and parmesan

Cracked wheat and mint tabbouleh, red sorrel and lemon salad, roast beetroot and smoked aubergine purée

Spinach and ricotta tortellini with creamy saffron sauce and gremolata

Porcini mushroom tortellini with toasted butter and crisp sage

Butternut squash risotto with sage, rocket and parmesan

Roast parmesan polenta with Sicilian aubergine caponata

Panzanella salad with roast peppers and basil

Gorgonzola, beetroot and walnut salad with chicory

## Sharing Dishes

British cheese platter with walnuts, damson jelly and biscuits

Spanish platter of Iberico ham, manchego with membrillo, picos, roast almonds and green olives

Baked camembert with saucisson sec, Bayonne ham, mousse de canard and cornichons

Parma ham, bresaola, and Felino salami, with parmesan, grissini and marinated Italian vegetables and olives

Falafel with hummus, marinated beetroot, saffron couscous, Lebanese flatbread, smoky aubergine Baba Ghanoush, and black olives

Caponata with grilled artichokes, tomato, mozzarella and basil, ciabatta

Taramasalata, marinated Feta cheese, tzatziki, black olive tapenade and focaccia with dipping oils