

CANAPES 2024

We pride ourselves on our canapes, always seeking out new flavours and ideas we can make in miniature form. They are the talking point of our weddings and parties!

Our aim is to make them taste wonderful, look amazing, and still be easy to eat!

Hot Meat and Fish Canapes

Classic Fillet of Beef Mini Yorkshires with Savoury Red Wine Jus Onion Confit and Horseradish

Mini Griddled Fillet Steak on Little Willow Skewers with Bearnaise Sauce and Pea Shoots

24hour Beef Cheek Croquettes with Bread and Butter Pickle and Horseradish Mayonnaise

Curried Chicken Croquette with Panko Breadcrumbs & Mint and Coriander Raita

Crispy Buttermilk Chicken with Mustard Mayonnaise to dip

Slow-cooked Pork Chicharrones with Sticky Spice Glaze and Sesame

Butter Chicken in a Naan Toast Basket with Minted Raita & Mango Chutney

Quails Eggs Ranchero with Air-dried Ham, Avocado, Spicy Tomato Sauce & Sour Cream

Quails Egg Benedict with Crispy Bacon & Hollandaise Sauce in a Crisp Toast Cup

Quails Eggs Scotch Eggs with Chorizo Sausage Meat & Rocket Aioli

Haggis Bonbons with a Creamed Neep & Tattie Dip

Spiced Duck Confit with Butternut Squash, Crisp Pancetta & Star Anise Jelly

Duck Confit Lollipops with Plum Dipping Sauce planted in a bed of Cress & Flowers

Black Cod with Miso on a Green Papaya Salad in a Wonton Basket

Cornish Crabcakes with Avocado, Slow Roast Tomato and Flowers

Fish and Chip with Sourdough Breadcrumb and Pea Shoot

King Prawn Tempura with Soy & Chilli Dipping Sauce, Wasabi Mayonnaise and Nam Phrik Sauce

Smoked Trout on a Crisp Root Vegetable Rosti with Lemon and Dill Creme Fraiche

Penang Prawn Curry with Lime Leaf , Sticky Rice Cake and Coriander Cress

Crab Croquettes with Wasabi Caesar Mayonnaise and Shiso Cress

Cold Meat and Fish Canapes

Chicken Liver Parfait, Thyme Cracker, Pedro Ximenez Jelly

Chicken Caesar Salad in a Garlic Toast Basket with Quails Egg, Crisp Bacon & Parmesan

Chipotle Chicken Salad with Avocado, Mango, Lime & Chilli in a Crisp Corn Basket

Chicken & Ham Hock Ballotine with Apricot Gel & Bacon on a Celery Seed Cracker

Parma Ham with Slow Roast Tomato, Burrata & Salsa Verde on a Basil Crisp

Sobresada de Bellota with Goats Cheese, Drizzled Honey and Mint on Toasted Seed Bread

Jamon Iberico & Roast Peach with Creamy Blue Cheese and Fresh Mint on a Mini Garibaldi

Nduja & Dolcelatte on a Mini Hazelnut Toast with Raisin Relish

Jamon Iberico wrapped Asparagus with Red Pepper Aioli planted in a Herb Garden

Spicy Chicken Salad with Mango, Lime, Chilli, Avocado & Coriander Mayo in a Crisp Taco

Mango & Chilli Peri Peri Chicken with Sweetcorn & Red Pepper Aioli in a Crisp Cup

Beetroot-Cured Salmon with Cucumber and Dill Cream Cheese on a Beetroot and Dill Seed Cracker

Tuna, Salmon & Avocado Poke Salad with Coriander Cress in a Wonton Basket

Yellowfin Tuna Tartare on a Bubble Crisp with Korean Mustard Mayo and Shiso Cress

Tuna Tartare on a Black Sesame & Jalapeño Wafer with Shredded Spring Onion and Ponzu

Blackcurrant-cured Salmon with Citrus Cream Cheese on a Caraway Seed Cracker

Crab, Avocado & Mango Salad with a Lime & Ginger Mayo & Shiso Cress in a Filo Basket

Crab, Avocado & Corn Taco with Lime, Coriander Cress, Sour Cream & Chilli

Salt & Pepper Macaron with Smoked Trout, Horseradish Cream Cheese & Lemon Dust

Prawn Cocktail with Bloody Mary Gel & Samphire Shoots on a Squid Ink Bubble Crisp

Hot Vegetarian and Vegan Canapes

Goats Cheese and Onion Tart Tatin with Fig and Walnut & Pomegranate Molasses

Carrot and Black Onion Seed Bhaji with Cucumber and Lemon, Mint and Tahini Dip

Wild Mushroom Mini Brioche with Tarragon Hollandaise

Truffled Cheese and Onion Confit Rarebit Toasted "Sandwich"

Stilton and Onion Confit Toasted "Sandwich" with Roasted Pear Relish

Mini Tomato and Cheese Chaat Masala Naan Basket with Cucumber Raita

Mini Sourdough Pizzetta with Chargrilled Halloumi, Roasted Balsamic Fig & Pine Nuts

Mini Roasted Red Pepper, Onion, Courgette and Olive Coca with Crumbled Manchego

Spiced Carrot, Corn and Courgette Bhaji with Raita Dip

Mushroom and Miso Croquette with Kimchi Mayo

Mini Carrot & Cumin Tatin with Pomegranate Molasses, Confit Onion, Sumac Yoghurt

Crisp Quick's Cheddar Croquette with Mustard, Worcestershire, and a Touch of Dark Ale

Spiced Cauliflower Tempura with Curried Mayonnaise

Savoury Churros with Manchego Fondue Dip

Cold Vegetarian and Vegan Canapes

Crisp Pani Puri filled with Chickpea Salad, Mint Raita, Tamarind and Pomegranate

Beetroot, Compressed Apple & Whipped Goats Cheese on a Black Treacle & Ale Toast

Dolcelatte & Walnut Mousse on a Parmesan Shortbread with Chilli Jam & Black Fig

Whipped Camembert on a Celery Seed Sable with Caramel Shard & Onion Relish

Pistachio-rolled Goats Cheese on a Black Cumin Seed Cracker with Apricot Relish

Mini Chargrilled Bruschetta with Butternut Squash, Queso Fresco and Crisped Sage

Asparagus and Quails Egg Tart with Caesar Dressing and Curly Endive Cress

Mini Taco with Avocado, Corn, Sour Cream, Red Pepper Salsa and Coriander Cress

Pintxos, Tapas, Cicchetti and Small Snacks

Spicy Pulled Pork in a Mini Brioche with a Chilli Apple Slaw, Sesame & Dusted Crackling

Thai Moo Ping Pork Skewers with Chilli, Soy and Lemongrass Dipping Sauce

Spanish Pork Belly Pintxos with Smoked Paprika & Cumin with a Quince Dipping Sauce

Mini Beef, Chicken or Vegetable Empanadas with Spiced Tomato Relish

Mini Cornish Pasties with Tiny Pipettes of Tomato Ketchup

Brioche Slider with Sous-Vide cooked Sirloin of Beef, Cornichon, Baby Gem and Bearnaise

Brioche Slider with Home-made Burger, Bread&Butter Pickle, Mustard, Tomato & Baby Gem

Vegetarian & Vegan Pintxos, Tapas, Cicchetti and Small Snacks

Lancashire Bomber Rarebit on Ale Toast with Apple Relish

Mini Celeriac, Carrot, Onion and Tarragon Pithiviers

Pau Bhaji (Mumbai Curried Vegetables) in a Brioche Finger Slider with Cumin Butter

Mini Vegetable Empanadas with Spiced Roasted Pepper Relish

Mini Cheese, Onion and Potato Cornish Pasties with Tiny Pipettes of Tomato Ketchup

Spanish Roasted Vegetable Coca

Dips, Breads and Crackers

Cumin and Lemon Hummus with Toasted Pumpkin Seeds

Beetroot and Orange Zest Hummus with Toasted Pine Nuts

Red Pepper and Walnut Muhammarra

Spicy Moutabel

Served with Olives, our own Seeded Sourdough, Seeded Chickpea Flour Crackers, Roast Onion and Herb Focaccia and Grissini

Sweet Canapes

Tiny Salted Caramel Twix Tartlet

Rhubarb and Custard Tartlet

Tiny Banoffee Pie

Mini Blackberry and Apple Crumble Tartlet with Chantilly Cream

Dulce de Leche Mini Eclairs with Dark Chocolate and Toasted Almonds

Raspberry and Rose Cream Eclairs with Rose Chocolate Icing

Orange and Orange Blossom Cream Eclairs with Orange Chocolate Icing

Sweet Snacks

Mini Ice Cream Caramel Cookie Sandwiches

Cinnamon-spiced Churros with Chocolate and Cinnamon to dip

Slightly Larger Sweet Snacks

Carte Blanche Sourdough Mini Doughnut filled with Jam and served warm

Mini Victoria Sponge with Strawberry Jam and Cream

Carte Blanche Chocolate Brownies and Blondies

We invent new canape ideas every week with the seasons, and will keep these posted on our social media, but please ask if there is anything specific you would like, and we will do our best to make it for you!

Many of our canapes can be made to suit special diets and we are always happy to discuss alternative ingredients with you so that they are equally delicious!