



There is a word for it. -

Apéro.

That magic hour before the main meal when one serves something delicious to drink accompanied by mouth-watering morsels which become the talk of the party. We think our lovingly crafted canapés are just that. We are always seeking out new flavours and ideas to make in miniature form and they are designed to delight, taste wonderful and still be easy to eat!

We love to cook with the seasons and are always happy to use your favourite ingredients to create something unique. Below are examples of canapés we love but please ask if you would like to see our full collection and we can send you a copy!

HOT CANAPÉS

24 hour Beef Brisket Croquette with Horseradish Mayo & Bread & Butter Pickles

Truffled Cheese Rarebit Sourdough "Sandwich" with Confit Onions & Red Amaranth (v)

Millefeuille Potato "Chip" with Tartare of Beef, Caper Mayo & Pea Shoot

Miso Black Cod on a Papaya, Mango, Cucumber, Chilli & Coriander Salad in a Crisp Wonton Basket

Mini Crab Doughnut with Lime and Ginger Mayo and Lime Gel

Confit Duck Albondiga with Plum Sauce, Crumbled Blue Vinney & Spring Onion in a Spring Roll Cup

Penang Prawn Curry with Lime Leaf & Coriander on a Squid Ink Bubble Crisp

Carte Blanche Butter Chicken on a Naan Toast with Mint Raita & Mango Chutney

Tiny Mushroom & Tarragon Tartlet with Miso Coffee Cream & Sourdough Crumb (v)

Mini Beetroot and Confit Onion Tarte Tatin with Pomegranate, Goats Cheese & Sumac Labneh

Stir-fried Spicy Shrimp on Avocado Puree in a Crisp Cup with Green Goddess Drizzle & Shiso

Straight-out-of-the-oven Slow-Roast Tomato, Black Olive, Goats Cheese & Basil Madeleines dusted with Sussex Charmer

Gochugaru Prawn Toasts with Gochujang Aioli, Sesame & Chives

Braised Oxtail on a Tiny Corn Brioche with Spicy Sweetcorn Caesar Mayo

Tiny Manchego Eclair topped with a Fennel Craquelin and dusted with Truffle Dust (v)

Mini Paneer Tikka Skewer with a Sticky Tamarind Glaze & Fresh Mint Coconut Chutney



COLD CANAPES

Beetroot Papdi Crisp, Beetroot-cured Salmon, Horseradish and Apple Pickle (gf)

Tuna Ceviche, with Mango, Avocado & Aji Verde in a Crisp Gyoza Cup

Chicken Liver Parfait & Black Cherry Gel in a Mini Eclair with Craquelin Topping

Dolcelatte & Black Fig on a Parmesan Shortbread with Chilli Jam (v)

Jamon Iberico, Tiny Slow-Roast Plum Tomato, Basil Pesto & Burrata in a Crisp Basil Tart

Red Pepper, Walnut Muhammara & Whipped Goats Cheese with Chermoula Drizzle on a Seeded Crisp (gf)(v)

Smoky Moutabel with Dill Labneh, Toasted Pine Nuts and Pomegranate on a Crisp Black Onion Seed Flatbread (v)

Pistachio-rolled Goats Cheese with Apricot & Lemon Relish on a Black Onion Seed Cracker (gf) (v)

Smoked Eel & Caramelised Leek Puree on a Celery Seed Sablee topped with Crumbled Sourdough & Furikake

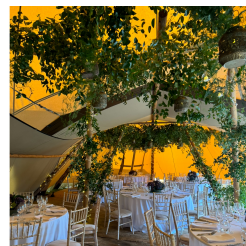
Chicken and Ham Hock Persillé with a Toasted Apple Cider Relish on a Crisp Caraway Cracker

Salt & Pepper Macaron with Cold Smoked Trout, Lemon Cream Cheese, Cucumber Pearls

Mini Raj Kachori, Lentil & Chickpea Salad,, Yoghurt, Mint Chutney, Tamarind & Pomegranate

Mini Taco with Avocado, Roasted Peppers, Sweetcorn, Coriander & Chilli Crumb

Ponzu-cured Loch Duart Salmon on Avocado Mousse with Black Sesame & Spring Onion in a Crisp Cup



CLASSIC & SIGNATURE CANAPES

Rare Fillet of Beef in a Mini Yorkshire with Red Wine Confit Onions & Horseradish Sauce

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

Duck Confit Lollipops planted in a bed of micro cresses with Plum Sauce to dip

Our Secret Batter King Prawn Tempura with Wasabi Mayo, Soy Chilli Sauce & Mango & Coriander Sauce

Cold Smoked Trout with Horseradish Cream Cheese on a Crisp Root Vegetable Rosti

Crispy Buttermilk Chicken with American Mustard Mayo

Quails Eggs Scotch Eggs with Chorizo & Rocket Aioli

SNACKS, TAPAS & PINTXOS

Sticky Smoked Pimentón & Cumin Pork Belly Skewers served with a Quince Aioli

Mini Pulled Pork Slider with Spicy Apple Slaw

Butternut Squash, Chestnut & Mushroom Arancini with Sussex Charme (v)

SWEET SNACKS & TREATS

Mini Momofuku Milk Bar Pie
PBJ Toasted Oat Biscuit Ice Cream Sandwich (peanut butter & blackberry jelly)
Mini Alfajor with Dulce de Leche
Mini Rum & Vanilla Canelé
Tiny Lamington with Strawberry Jam and Fresh Strawberries
Black Pepper & Basil Strawberry & Custard Tart
Tiny Salted Caramel Twix Tart
Rhubarb and Custard Tart with Crystallised Ginger Cream
Tiny Banoffee Pie
Mini Blackberry and Apple Crumble Tart with Chantilly Cream
Dulce de Leche Mini Eclairs with Dark Chocolate & Toasted Almonds
Rose Cream & Raspberry Jelly Eclairs dipped in Rose Chocolate
Orange Blossom Cream & Orange Jelly Eclairs dipped in Dark Chocolate
Mini Caramel Cookie Sandwiches with Apple Crumble Ice Cream
Mini Chocolate Cookie Sandwiches with Pistachio Ice Cream
Cinnamon-spiced Churros with Chocolate and Cinnamon to dip
Warm Carte Blanche Sourdough Mini Doughnut filled with Jam
Carte Blanche Chocolate Brownies and Blondies



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

CARTE BLANCHE EVENTS
THE COW BARN • BURY FARM • NUTHAMPSTEAD • SG8 8NG
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