

Canapés

Priced per canape

We recommend between 4 and 6 per person for a networking and drinks reception

Bronze £1.50

Bruschetta of tomato, basil and garlic

Chicken liver parfait with seasonal berries

Bacon, leek and cheddar tartlet

Roasted pepper and goat's cheese quiche

Creamed mushroom palmier

Mozzarella stuffed arancini

Honey and mustard sausages

Silver £2.00

Spinach, leek and feta filo parcels

Mixed bruschetta

Wye valley smoked salmon & cream cheese blini,

Smoked mackerel pate

Individual toad in the hole

Asparagus and cheese tart

Posh chicken Caesar

King prawns with chorizo

Endives with roquefort, baby pear, walnut and honey

Tandoori chicken kebab with yoghurt sauce

Gold £2.50

Dressed Portland crab in puff pastry

Herbed chicken & red pesto roulade

Citrus crayfish and prawns with cucumber

Signature game terrine with piccalilli

Fish 'n' chips with mushy peas and tartar

Gourmet steak burger sliders

Crispy Serrano ham, quails egg and thermidor cup

Blushed tomato, pine nut Greek basil & feta spoon

Goat's cheese cheesecake with red onion jam

Handmade hoi sin duck rolls

Wild mushroom and roasted garlic tartlet

Platinum £3.00

Beef bresaola, horseradish and Parmesan shortbread

Handmade sushi

Hand dived scallop, pancetta & cauliflower puree

Smoked Romsey trout, horseradish and dill roulade

Sweet Canapes £2.00

Classic brownie with vanilla fudge

Seasonal berry pavlova

Baby lemon meringue pie

Chocolate dipped New Forest strawberries(seasonal)

Pumpkin pie with pecan mousse

Key lime pie

Mint chocolate marshmallow