

Canape Reception Menus

Presentation Menu.

For £12.00 per person, we could provide a chef on site to finish this lovely selection both before and after your business presentation which would include:

Individual capsicum vegetarian fajitas on an individual nacho!
Wild mushroom tartlets (3-5cm approx)
Quails eggs with cracked pepper and Dijon sauce
Pear and stilton ciabatta bruschetta
King prawns, skewered and served with a garlic and herb dip
Dolmades and marinated olives
Miniature chicken Korma canapé naan blini

Reception of Guests menu.

This menu is ideal for that moment of a wedding when photographs are being taken and guests received for an hour prior to attending the wedding breakfast event. (8 bites pp)
From £10.00 per person we provide selection of canapés which could include:

Miniature beef burgers on a mini crostini, topped with cheese
Filo pinched parcels of Brie with a touch of cranberry
Quails eggs served with a light Dijon sauce and sprinkling of cracked pepper
Smoked salmon baskets with soft swirl of cream cheese
Traditional canapés exquisitely piped with selected toppings.

Champagne Reception

We can also provide a Champagne or Pimms reception, serving any drinks of your choice either provided by you or by us. We can chill your drinks and provide glass and staff to serve your guests.

On average, you should add at least £1.45 per bite when increasing menus, plus staff costs. We are happy to create menus of all sizes to your requirements, from pre dinner bites of 4-5 bites, at £8.00 to full menu replacements from £25.00 pp

For Full canape reception,

Allowing £20.00 pp for 2 hours, or £25.00 for the evening (up to four hours.)

- * Miniature tartlets filled with avocado and mushroom concass.
- * Rye blinis topped with piped salmon mousse and finished with an individual baby prawn and lemon zest.
- * Individual tasting spoons with fresh fig, stilton and whirl of Parma ham
- * Sweet baby peppers, filled with feta cheese and served with a skewer
- * Quails eggs, soft boiled and placed on a blini, dusted with crushed pink peppercorns.
- * Delicate filo basket filled with soy infused duck and finished with spring onion and sesame seeds
- * Whole Queen olives, both Green and Black, marinated in thyme, orange, coriander and with just a hint of garlic, skewered for easy one bite dining without any oily residue.

Champagne Reception Menus

Champagne receptions.

* For a champagne reception lasting up to two hours we would charge £30.00 pp. This would include : up to three glasses of champagne per person (with elderflower alternative, sparkling water, apple juice and orange juice if permitted) staff to serve and a presentation table.

* For a Prosecco reception as above, we would charge £22.00pp

* I am aware that there are strict rules about the interior of listed buildings regarding liquids and coloured foods, so if the reception is OUTSIDE, we could provide:

* Kir Royale, Black Velvet, Bucks fizz, Raspberry garnish and Champagne Cocktail (angostura and brandy)

For a champagne and canape reception of two hours:

We love to create the canapes that suit your tastes, not ours. You may like to choose from the menus already listed, but we'll work with you to ensure you get the items you like!

- * Miniature tartlets filled with avocado and mushroom concass.
- * Rye blinis topped with piped salmon mousse and finished with an individual baby prawn and lemon zest.
- * Individual tasting spoons with fresh fig, stilton and whirl of Parma ham
- * Sweet baby peppers, filled with feta cheese and served with a skewer
- * Quails eggs, hard boiled and peeled, dusted with crushed pink peppercorns.
- * Delicate filo basket filled with soy infused duck and finished with spring onion and sesame seeds
- * Whole olives, both Green and Black, marinated in thyme, orange, coriander and with just a hint of garlic, skewered for easy one bite dining without any oily residue.
- * ...and because everyone loves a cocktail sausage...we place ours on a potato base with a touch of grain mustard and finish with onion marmalade.

Champagne and canapes such as those above: add £12.00 pp to your drinks reception.

You may prefer “nibbles” to be set out on tables, rather than canapes that are hand made and presented by staff. Nuts, olives, cheese straws , snacks, etc are easy to eat and popular with guests.

Nibbles £ 5.00 pp when ordered with a champagne or prosecco reception:

Olives marinated in lemon, garlic and fresh herbs
Hand twisted pastry and Parma Ham straws baked with cheese and dusted with paprika
Lightly salted cashews
Maple marinated cocktail sausages finished with orange zest
Mozzarella bombs with baby tomatoes and fresh basil