

Canape Receptions

Formal receptions

ONE HOUR reception with 6 types of canape

TWO HOUR reception with 8-10 types of canape

THREE HOUR reception with 12-15 types of canape This will include a fully staffed service.



With parties over 100 people this includes staff to serve, the on site chef to finish them perfectly, delicate paper napkins and serving platters designed to suit the occasion.

With smaller parties our staff may be charged for, but where required, our chef will always attend to hand finish on site.

Snack bite receptions

Where lighter snacks are provided in bite sizes to set out around the room, (unstaffed)

Choose up to 5 types from our snack bite items for pre dinner, drinks reception We can increase quantities for longer events

Fish'n'Chips receptions

ONE HOUR reception with hand held cones of fish goujons and chips, cooked on site and served with a lemon to squeeze, all condiments and mushy peas where requested



TWO HOUR reception providing staff to serve around the room and plentiful top ups for guests

Vegetarian options and gluten free alternatives can be provided upon request.

You may also prefer to replace the fish with chicken

Canapé selections

With meats

Shredded Hoi-Sin infused Duck

Served in handcrafted filo pastry baskets and finished with spring onion

Smoked duck with cranberry jam

Served on a mini crostini

Chinese duck

served in a crisp filo wrap with plum sauce and cucumber

Figs and stilton with Serrano Ham

Served on individual spoons

Prosciutto di Parma ham Bruschetta

Served with soft Dolcelatte cheese

Parma twisted straws

Parma and Light puff pastry, twisted together and spiced with a touch of paprika

Roasted beef tenderloin in a miniature

Yorkshire pudding

Served with horseradish infused crème fraiche

Rare Steak Tournedos

Served with Brussels pate on a crostini

Chicken Caesar wraps

Breast of chicken, Caesar dressing and parmesan cheese, wrapped into a lettuce shell

Marinated chicken bites

With piri piri marinate

Maple baked sausage a l'orange

Skewered miniature sausages, tossed in maple sauce and finished with a touch of orange zest

Bangers and mash!

Baby sausages with a touch of mashed potato, served warmed, on a blini with rich onion marmalade

Mini Cheeseburger

Served on a crostini with relish and mature cheese

Chorizo blini

Diced chorizo served on a blini, with tomato relish and fresh herb

Lamb Kofta

Skewers of soft lamb infused with herbs, served with Tzatziki dip

Spicy pork bombs

Skewered balls of minced pork, cooked in a rich tomato sauce and served with chilli dip

Deville dates wrapped in bacon

Chilli infused dates wrapped in bacon and skewered

Canapé selections

From the sea

Smoked Salmon and Crème fraiche

Served on rye, with a hint of dill

Filo wrapped whole prawns

Served with chilli jam

Salmon and Prawn Blini

Delicate salmon pate finished with a baby prawn and served on a miniature blini

Thai spiced crab with lime zest

Served on a baby blini

Prawn and Pea Cocktail

Bite sized tart with prawns Marie-Rose finished with green pea

King prawns

Served with lemon guacamole on an individual spoon

Vegetarian

Avocado and mushroom tarts

Diced mushroom concass, with avocado, served in bite sized pastry tarts

Mozzarella bombs with vine tomatoes

Skewered with fresh basil leaves. Light and fresh!

Quail's Egg blini

Soft boiled egg, with a touch of crushed pink peppercorn

Jacket potatoes

Roasted baby potatoes, served in their jackets and topped with crème fraiche and herbs

Twisted Cheddar straws

Traditionally made puff pastry straws infused with mature cheddar and dusted with paprika

Goats' cheese and Beetroot

Served on a rye blini and finished with orange zest

Melon and Minted Cucumber

Served with skewers and a minted dipping sauce

Spanish tortilla

With peppers, onion and potato, cut into bite sized cubes and topped with relish

Samosa and bhajee

Served with Mango sauce

Classic Bruschetta

Baby diced tomato, onions and basil on a miniature crostini

Filo pinched parcels

Filled with Brie and Cranberry

Baby red peppers filled with feta and served with olives marinated in lemon and coriander

Snack bite selections

With meats

Chinese duck

served in a crisp filo wrap with plum sauce and cucumber

Parma twisted straws

Parma and Light puff pastry, twisted together and spiced with a touch of paprika

Marinated chicken bites

With piri piri marinade

Honey baked miniature sausage

Miniature sausages, cooked in honey for a delicious sweet flavour

Lamb Kofta

Skewers of soft lamb infused with herbs, served with Tzatziki dip

Spicy pork bombs

Cooked in a rich tomato sauce and served with chilli dip

Baby Sausage Rolls

Classically made with puffed pastry

From the sea

Smoked Salmon and Crème fraiche

Served on rye, with a hint of dill

Filo wrapped whole prawns

Served with chilli jam

Prawn baby vol-au-vents

Vegetarian

Mozzarella bombs with vine tomatoes

Served in a bowl with fresh basil leaves. Light and fresh!

Jacket potatoes

Roasted baby potatoes, served in their jackets with a crème fraiche dipping sauce

Twisted Cheddar straws

Traditionally made puff pastry straws infused with mature cheddar and dusted with paprika

Samosa and bhajee

Served with Mango sauce

Baby red peppers

filled with feta

Olives

marinated in lemon and coriander

Mixed Nuts and Cheesy bites

Champagne Reception Menus

Champagne receptions.

* For a champagne reception lasting up to two hours we 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.

* You may prefer a Prosecco or Pimms reception as above

* 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.

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 such as those below can be 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