

## **Canape Receptions & Formal receptions**

ONE HOUR reception with 6 types of canape £12.95

TWO HOUR reception with 8-10 types of canape £15.95

THREE HOUR reception with 12-15 types of canape £28.00



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, serving staff will be charged for but where required, our chef will always attend to hand finish on site.



When you book a staffed reception, you are also able to book extra staff to assist with topping up your drinks, subject to availability of our staff.

We book them for a minimum four hour shift.

## **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 £12.95 for pre dinner, drinks reception

We can increase quantities for longer events from £15.95 pp

## **Fish'n'Chips receptions**



ONE HOUR reception with hand held cones of fish goujons and chips, cooked on site & served with a lemon to squeeze, all condiments and mushy peas where requested £15.95

TWO HOUR reception providing staff to serve around the room and plentiful top ups for guests £19.95 pp

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

You may also prefer to replace the fish with chicken or ask about bowl foods... just read on!....

## 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

#### **Devilled 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 fraîche**  
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!

**Padron peppers**  
Lightly fried in garlic

**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

**Falafels** served with baba-ganoush dip or hummus

## Snacks or Canapes?

What's the difference?

### Canape receptions

These are where staff members hand platters of individually hand finished items around a room of standing guests. This is ideal for drinks receptions and formal affairs, or where guests will be unable to sit with a late to eat.

The canapes are hand finished by a member of our chef's team, who can be tucked away in your kitchen, (or under a gazebo in the drive, if necessary)  
Staff members will hand the trays around.

### Snack Bites

Our snack menus are designed for when you just want a few little bits and bobs strategically placed around the room for guests to enjoy. We deliver these as 'finished' items and these is no need for a chef on site.



### Menu Choices.

We are always happy to design menus to suit you. Some canape items can be delivered for snacks and some are only suitable for hand finishing.

### LARGER bites.

If you want a bit more than a canape, but a bit less than a meal, why not consider our **bowl food options.**



Ask for further details!



## *Champagne Reception Menus*

### Champagne receptions.

\* For a champagne reception lasting up to two hours we would charge from £38.95 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 £35.00pp

\* 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 £14.95 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 £ 8.00 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