

Canapés

HANDMADE • PRIVATE PARTIES • EVENTS

Small bites.
Beautiful occasions.



Our canapé selections are carefully created to suit every taste, with savoury and sweet flavours crafted in miniature.

How to order

From choosing your canapés to delivery and service, we will help you plan a menu to suit your occasion.

Menu Élégance · £21

10 canapés per person · minimum 30 guests
3 cold · 4 hot · 3 sweet
Party duration: 1 hour 30–45 minutes

Menu Celebration · £26

12 canapés per person · minimum 30 guests
4 cold · 4 hot · 1 short-glass · 3 sweet
Party duration: 1 hour 45 minutes–2 hours

CHOOSE YOUR MENU

Choose Menu Élégance or Menu Celebration from the following pages, selecting the stated number of options in each section. Alternatively, create your own menu from the individual canapé collection. Minimum order: 30 canapés per selection and 300 canapés for this menu.

TELL US ABOUT YOUR EVENT

[Contact us](#) with your event date, number of guests, delivery address, preferred delivery time and menu choices. Tell us about any allergies or dietary needs when ordering. Selections can be adjusted and agreed with your order.

ARRANGE DELIVERY & SERVICE

Let us know whether you require delivery only, waiting staff or a chef. Waiting service is subject to availability: £160 per waiter for a minimum booking of 5 hours. Chef service is £150 for 4 hours. Hot canapés are delivered cold and require reheating; please consider this when planning your event.

YOUR MENU & ALLERGEN INFORMATION

Ingredient and allergen information will be included on the menu provided with your delivery. Please share this information with your guests before serving and discuss any specific dietary requirements with us in advance.

Prices exclude VAT. Eligible delivery-only food supplies may be zero-rated. Catering with service is subject to VAT on the full catering package, including delivery. The applicable VAT treatment will be confirmed in your quotation.

Menu Éléance · £21

Per person · excluding VAT

10 canapés per person · minimum 30 people

For parties lasting 1 hour 30 minutes to 1 hour 45 minutes

Select 3 cold, 4 hot and 3 sweet options from the choices below.

COLD CANAPÉS · CHOOSE 3

Oriental sweet potato mousse on pita bread

Blini with crème fraîche, smoked salmon and lemon zest

Stilton mousse with pecan nut and fig purée on blinis

Baguette with duck parfait and orange confit

Courgette basket with goat's cheese, apple and tomato

HOT CANAPÉS · CHOOSE 4

Mini croque-monsieur

Mini pizza

Mini beef burger

Mini farmed sausage with mustard sauce

King prawn tail in filo pastry

Mini spinach quiche

DESSERT · CHOOSE 3

Saint-Honoré choux with Chantilly and caramel

Mini lemon tart

Melon, basil and strawberry skewer

Chocolate dome tartlet with vanilla custard

Raspberry mini éclair



Menu Celebration · £26

Per person · excluding VAT

12 canapés per person · minimum 30 people
For parties lasting 1 hour 45 minutes to 2 hours

Select 4 cold, 4 hot, 1 short-glass and 3 sweet options.

COLD CANAPÉS · CHOOSE 4

Mini brioche with crab, lemon mayonnaise, cucumber and dill

Blinis with mascarpone and Avruga caviar

Grape with cream cheese and pistachio nut

Tomato, grilled pumpkin and courgette with black olive and basil

Mushroom with vegan pâté, pickled onion and thyme

SHORT-GLASS CANAPÉS · CHOOSE 1

Avocado guacamole with grilled prawn

Crab cocktail and tomato tartare



HOT CANAPÉS · CHOOSE 4

Mini croque-monsieur

Mini pizza

Mini pissaladière

Prune with almond chutney and bacon

Lamb burger with mint sauce

Broccoli florets in tempura batter

Beef sirloin teriyaki skewer

Vegetable samosa with chilli sauce

DESSERT · CHOOSE 3

Mini caramel choux

Mini baba

Mini lemon tart

Mini chocolate éclairs

Mixed macarons

Mini lemon cheesecake with grapes and biscuit

Meat, fish & seafood

Prices per canapé · excluding VAT

MEAT

Duck parfait with rhubarb and vanilla on brioche	£2.20
Duck parfait with orange confit on baguette	£1.75
Duck parfait with fig and cranberry on a mini waffle	£1.95
Parma ham roulade with Parmesan and dried fig on a bamboo stick	£1.70
Parma ham on ciabatta with Parmesan shavings	£1.80
Roast beef with rocket and horseradish on brown bread, mini sandwiches	£1.55
Roast beef with horseradish on Yorkshire pudding	£1.75
Foie gras dome with fresh vanilla on toasted pain d'épices	£5.50
Smoked ham on brown bread with mustard	£1.65

FISH & SEAFOOD

Blini with crème fraîche, smoked salmon and lemon zest	£2.30
Open prawn with tomato mousseline and red pepper on white bread	£1.65
Smoked salmon tartare with mascarpone on blini	£2.75
Smoked salmon mousse twist on madeleine	£1.80
Blini with mascarpone and Avruga caviar	£1.80
Smoked salmon with cream cheese on white bread, mini sandwiches	£1.75
Mini waffle with gravlax salmon	£2.10
Mini brioche with crab, lemon mayonnaise, cucumber and dill	£2.30



From the garden

Prices per canapé · excluding VAT

VEGAN

Mushroom with vegan pâté, pickled onion and thyme	£1.50
Aubergine crostini with dried tomato caviar and sesame	£1.60
Oriental sweet potato mousse on pita bread	£1.50
Dried tomato tartlet with chickpea mousse and pea jelly	£1.80
Provençal stuffed tomato with vegan tapenade, lemon confit and thyme	£1.60
Tomato, grilled pumpkin and courgette with black olive and basil	£1.75
Grilled marinated tofu with red pepper and spring onion	£1.45
Roasted pumpkin, smoked tofu and balsamic-marinated mushroom skewer with sage dressing	£1.75

VEGETARIAN

Roasted tomato tart with pesto and mozzarella	£1.60
Goat's cheese with aubergine and dried tomato on brown bread sandwiches	£1.40
Stilton mousse with pecan and fig purée on blini	£1.55
Blini with truffled cream cheese and crispy onion	£1.65
Caramelised onion and goat's cheese tartlet	£1.70
Mini waffle with black olive tapenade and grilled artichoke	£1.80



Made by hand.
Beautifully balanced.

Bites & short glasses

Prices per canapé · excluding VAT

GLUTEN-FREE SELECTION

Gravlax salmon and mangetout on a bamboo stick (fish)	£1.75
Tomato, basil and buffalo mozzarella on a bamboo stick (vegetarian)	£1.55
Tomato, grilled pumpkin and courgette with black olive and basil on a bamboo stick (vegan)	£1.65
Tortilla patata with fresh herbs and basil crème fraîche (vegetarian)	£1.65
Grape with cream cheese and pistachio (vegetarian)	£1.65
Courgette basket with goat's cheese, apple and tomato (vegetarian)	£1.65
Avocado guacamole with grilled prawn in a spoon (crustacean)	£2.80
Provençal vegetables in a spoon (vegan)	£2.45
Smoked aubergine tartare in a spoon (vegan)	£2.45
Sushi-quality tuna with chives in a spoon (fish)	£3.80
Sushi-quality salmon with soy sauce and green mustard	£3.75

Please discuss gluten-free and other dietary requirements when ordering so ingredients and preparation can be confirmed.

SHORT-GLASS CANAPÉS

Mozzarella and tomato salad with basil coulis	£2.80
Smoked salmon tartare with courgette brunoise	£3.80
Vegetable Niçoise with Parmesan and crouton	£2.70
Cucumber crème with smoked salmon	£2.55
Crab cocktail with tomato tartare	£3.80
Aubergine caviar with coriander	£2.50



Warm & savoury

Hot canapés are delivered cold and require reheating.

Prices per piece unless a weight is shown · excluding VAT

Mini beef burger	£3.20	Vegetable samosa with chilli sauce	£1.20
Mini sweet-potato tart	£1.55	Cauliflower florets in tempura batter — 120 g	£4.00
Prune and mango chutney wrapped with bacon on a bamboo stick	£1.55	Broccoli florets in tempura batter — 120 g	£4.00
King prawn in filo with sweet-and-sour sauce	£1.90	Sausage roll — per piece	£1.50
Mini bacon muffin	£1.55	Gougère choux with Gruyère cheese — 500 g	£45.00
Yorkshire pudding with beef and horseradish	£2.50	Duck hoisin skewer — individual	£3.50
Mini pizza	£1.55	Chicken satay skewer — individual	£2.50
Mini spinach quiche	£1.55	Beef sirloin teriyaki skewer — individual	£3.80
Baby croque-monsieur	£1.60	Lamb skewer with olive oil and garlic — individual	£3.20
Mini lamb burger with coriander and mint yoghurt	£3.40	Salmon and sweet pepper skewer — individual	£3.50



A sweet finish

Prices per canapé · excluding VAT

Strawberry-jam star biscuit (Christmas only)	£2.20	Chocolate dome tartlet with vanilla custard	£2.10
Mini mince tartlet (Christmas only)	£2.10	Raspberry craquelin choux bun	£1.85
Mini chestnut Mont Blanc tart with Chantilly	£2.10	Melon, basil and strawberry skewer	
Mini shortbread with dark chocolate mousse	£1.85	Raspberry mini éclair	£2.20
Mini apple Tatin	£2.10	Lemon tart; strawberry verrine with balsamic	£2.10
Macarons: chocolate, coffee, raspberry, lemon, passion fruit, caramel or pistachio	£2.20	Coffee ice cream Liégeois verrine	£3.10
Mini rum baba with vanilla whipped cream	£2.10	Chocolate ice cream Liégeois verrine	£3.10
Mini choux Saint-Honoré with Chantilly cream (no caramel)	£1.85	Fruit minestrone verrine with lime sorbet	£3.10
Strawberry tart	£1.85	Mini chocolate éclairs	£2.90
Apricot dome tart with vanilla custard	£1.90	Mini coffee éclairs	£2.30
Mini lemon cheesecake with raspberry and biscuit	£2.10	Rhubarb dome tart	£2.20
Saint-Honoré choux with Chantilly and caramel	£2.10	White chocolate truffles with rose and blackberry flavours	£2.10

Some pastry-based items can be adapted for vegan customers.

Please contact us to discuss your requirements.

