

Canapé Combinations

Based on our tried and tested seasonal selection, these menus have a refined balance of colours, texture and flavours – designed to create a lasting impression.

Modern Classics

Ricotta cakes, oven roasted plum tomatoes and basil
 Blinis of smoked salmon with sour cream and chives
 Yorkshire puds with seared beef and watercress cream
 Wraps of duck confit with fresh mandarin and chives
 Cherry tomato tarte tatin with green olive tapenade
 Poached salmon in cucumber cups with lemon mayo
 Little pea tarts with sour cream and pea shoots
 Mini Cumberland sausages with olive oil mash to dip

Light and Easy

Chicory with ocean trout sashimi and fennel remoulade
 Parmesan risotto balls with fresh herbs and lemon
 Tea marbled quail's eggs with smoked paprika
 Prosciutto involtini of chargrilled asparagus
 Smoked salmon and fennel carpaccio in crystal wraps
 Cucumber cups of a cerviche of prawns and lemon
 Tuna carpaccio on sweet potato fondants
 Yellow pepper tarte tatin with herbs goat's cheese

Sweet Delight

Optional extras to finish your menu and send everyone home with a smile on their faces:

Mini waffle cones of lemon sorbet or icecream
 Spoons of vanilla panna cotta
 Pale pink meringues with berries and cream
 Rich chocolate and orange torte
 Little summer puddings with fresh cream
 Espresso coulis and shavings of chocolate

A Taste of the Med

Marinated olives wrapped with fresh white anchovy
 Broad bean and pecorino falafel with lemon yoghurt
 Soup sips of gazpacho with herb cheese straw stirrers
 Beef carpaccio on ciabatta with parmesan and truffle oil
 Bruschetta of roasted peppers, tapenade and thyme
 Chargrilled chicken with roasted garlic and oregano
 Docelatte and fresh figs on herb ficelle
 Chargrilled mini chorizo with minted yoghurt

Contemporary Chic

Pickled salmon in chicory with black sesame seeds
 Wonton stacks of tuna carpaccio and lime salsa
 Wasabi seared beef and watermelon with pickled ginger
 Poppadoms of butter chicken with lemon yoghurt
 Courgette and halloumi fritters
 Crystal wraps of Thai vegetables with purple shiso
 Brick cigars of imam bayildi
 Cucumber cup with feta, mint, parsley and yellow sultanas

Bowl Food

21st Century comfort food, striking the required balance at a lengthy reception without the ceremony of a buffet.

Thai green chicken curry
 Sausage and mash, caramelised onions and rich jus
 Chilli con carne and rice
 Red chermoula mullet
 Lamb tagine with cous cous
 Lancashire hot pot