# Canapés

Our team serve canapés on olive wood platters. Before a wedding breakfast or meal, we recommend serving a selection six hot or six cold canapés per guest as an appetiser over a period of 1.5 hours. Canapés for this period are charged at £6.10 + VAT per person.

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the lists of cold, hot and sweet canapés. Alternatively we would be happy to design a menu to suit your requirements.

Prices

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| For 30-49 guests | £21.30 per guest |
| For 50-99 guests | £19.70 per guest |
| For 100 or more guests | £18.30 per guest |

## Served Cold

### Meat

Melon wrapped in Parma Ham GF DF
Rare Roast Beef with Peppered Boursin
Smoked Duck on Toasted Brioche
Crouton, Beef Carpaccio, Tarragon Mayonnaise DF
Crispy Bacon and Cream Cheese on Toasted Granary

### Fish

Prawn Cocktail in a Spoon, Bloody Mary Sauce GF DF
Smoked Salmon and Crème Fraiche on Toasted Granary
Smoked Haddock and Chive Tartlet
Crouton with Crab and Jerusalem Artichoke Salsa DF
Beetroot Cured Salmon with Horseradish Cream GF

### Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts
Tartlet with Roasted Peppers and Blue Cheese
Roasted Cherry Tomato with Feta and Basil Mousse on a Herb Bruschetta