

**Canapés are a great way to welcome guests at any event. We would recommend a guideline of 5 canapés per person if followed by a main meal. We can of course discuss your requirements during your consultation.**

### **Meat Canapes**

- Mini Yorkshire Puddings filled with Somerset Rare Roast Beef, topped with horseradish Crème fraiche
- Traditional Somerset Sausages with honey & mustard glaze coated in toasted sesame seeds.
- Mini toad in the holes served with a wholegrain mustard mayo dip
- Chicken skewers coated in a peanut and chilli satay marinade
- Parma Ham, mozzarella & sun dried tomato skewers
- Mini Somerset sausage rolls
- Mini croque monsieur
- Oriental chicken with spicy pesto tartlets
- Egg & crispy bacon puffs
- Prosciutto wrapped fig skewers
- Asparagus spears wrapped in Parma ham with hollandaise dip
- Pork skewers with orange & ginger glaze
- Cumin Scented lamb kofta brochettes with minted yoghurt dip
- Duck pate served on crostini with an orange marmalade

### **Fish Canapes**

- Mini prawn cocktail served on crispy cos lettuce
- Succulent king prawns wrapped in mangetout served with a sweet chilli dip
- Smoked salmon cream cheese mini bagels
- Thai style fish cakes, served with a sweet chilli dip
- Cucumber cups with smoked trout mousse lemon and dill
- Poached salmon with dill mayonnaise croustades
- Sushi Platter
- Spinach, smoked trout and herb cream roulade
- Baby baked potatoes with sour cream topped with caviar

### **Vegetarian Canapes**

- Wild Mushroom, garlic thyme puffs
- Feta & caramelized onion tartlet
- Baked potato skins with cheese & chive filling
- Profiteroles filled with herby cream cheese
- Brie & Cranberry filo pastry
- Mozzarella & cherry tomato skewers marinated in basil oil
- Aubergine & pine nut fritters with roasted tomato sauce
- Tomato and basil crostini
- Dijon Mustard and Parmesan Cheese Straws
- Toasted Tortilla Wedges with a Tomato and Chilli Salsa

Canape Selection

- Crudités Selection of Mixed Seasonal Vegetables served with an Assortment of Dips
- Frittata topped with Hummus & Black Olive
- Halloumi dippers with roasted tomato salsa

**Sweet Canapes**

- Chocolate Brownies
- Profiteroles served with a rich chocolate sauce or salted caramel sauce
- Meringue kisses served with strawberry or lemon cream
- Season fruit tartlets
- Carrot cake bites with a zingy orange cream cheese frosting
- Caramelised lemon tartlets
- Mini scones, Cornish clotted cream, homemade strawberry preserve
- Bitesize Banoffee pie
- Mini cheesecakes with seasonal toppings