

CANAPE IDEAS

How many and what sort to choose depends on whether these are replacing your first course or in addition to that...so please chat with us before making decisions

Mini Beef and Onion Pies OR Mini Chicken and Leek Pies – on a China Spoon

Asparagus, Tomato and Blue Cheese Tart Bites

Mini Popadoms with Warm Chicken Curry Dip and Fresh Coriander

*Assorted Sausages with Mustard Dip and Redcurrant Dip OR
Miniature Sausage and Mustard Mash with Onion Marmalade on a China Spoon*

Small Stuffed Mushrooms (with breadcrumbs, garlic, Parmesan, parsley & butter)

*Devils on Horseback (Grilled Bacon round melted stuffed Prunes, Anchovy & Almonds) *contains nuts*

Hot Pink and White Goujons with Tartare Sauce (Salmon and Plaice)

Deep Fried Breaded Prawns with Spicy Tomato Salsa or Tartare Sauce

Vegetarian Spring Rolls with Sweet Chilli Dip

Prawns in Marie Rose garnished with Smoked Salmon on a China Spoon

*Chicken Satay with Peanut Sauce Dip *contains nuts*

*Honey Curried Chicken Bites with Mint and Ginger Yoghourt Dip OR
Lemon and Lime Chicken Bites with Chutney Mayonnaise Dip*

Parma Ham and Melon Canapes

Colourful Crudite Baskets with a Trio of Dips

Mozzarella, Cherry Tomato and Basil 'Kebab' Sticks with Balsamic Dip

Home made Chicken Liver Pate with Crostinis with Red Onion Marmalade

Lime, Soy and Honey Salmon with Lemon Creme Fraiche

Colourful and refreshing Melon Balls with Mint and Cointreau

Cheese and Chive Scones with Boursin