

Chefs2You

Canapés Menus

All canapés come as a pair, maximum 6 different canapés
for 1 hour starting at £2.00

Cold Canapés

Parma Ham, Apple jam & Melon
Beetroot Gravadlax & Horseradish
Quail Egg & salmon caviar
Smoked salmon & pickled cucumber
Goats cheese & roasted red pepper
Duck Rillette on toast with gherkin
Houmous with olive bread
Stilton & spiced red pear
Beef Carpaccio, White Truffle & Parmesan cream
Ballotine of Foie Gras & Muscat jelly
Oysters, Tomato & Coriander salsa
Wild mushroom & Truffle cream
Lobster Cocktail & mango salsa
Tuna & Salmon Sushi served with Wasabi
Oriental duck wraps with plum sauce

Hot Canapés

Prawn, cheese & Coriander toast
Baked tomato & pesto tart
Risotto Fritters of Smoked Haddock
Thai Fish Cakes & chilly jam
Fish fingers & Tartar sauce
Crab & Saffron tarts
Mini Croque Monsieur
Cocktail sausages honey and mustard
Baked Queen scallops in garlic butter
Yorkshire pudding, rare roast beef & creamed horseradish
Tod in the hole with onion gravy
Battered Smoked chicken & chilly dip
Mini Pizza, Tomato, Anchovy
Warm Cheese Straws & Chilly jam
Caramelised red onion and Goats cheese tart
Scotch sirloin beef strips, sticky oriental sauce

Chefs2You

Canapés Menus

Dessert Canapés

Lemon Meringue Pie
Chocolate Brownies
Pineapple with ginger cream
Chocolate & orange tarts
Mini Pavlova
Rice Pudding Beignet
Chocolate Truffles
Strawberries & Brie
Seasonal fruit pots with Greek yoghurt & honey

Some of our dishes contain nut traces.
If you have a food allergy then the chef can arrange a suitable alternative.