



Canapé Menu 2026 / 2027

Cold Canapés

Ham Hock Sandwich with Orange Marmalade
Smoked Mackerel Paté on Sourdough Toast with Pickled Cucumber
Prawn & Crayfish Vol-au-vent
Wild Mushroom Vol-au-vent (v)
Pork, Sage & Fennel Seed Sausage Roll
Hot Smoked Salmon Rillettes on Soda Bread
Watermelon, Feta & Parma Ham Skewer
Mini Lobster & Crayfish Roll
Rib-eye & Mushroom Vol-au-vent
Mini Chicken Skewers with Sweet Chilli Sauce
Fig, Goats Cheese & Honey Crostini (v)
Leek, Potato & Cheddar Quiche (v)
Smoked Salmon Blinis with Capers & Dill
Chorizo, Roast Pepper & Rocket Crostini
Aubergine Caponata on Rosemary Focaccia (v)

Hot Canapés

Mini Beef Sliders with Lettuce, Burger Sauce & Cheese
Mini Lamb Kofte Skewers with Mint & Tzatziki
Mushroom Arancini, Blue Cheese Mousse (v)
Smoked Cheddar Croquettes with Tomato & Chilli Jam (v)
Mini Fish & Chips with Tartare Sauce
Steak & Chip Skewer with Dijonaise
Thai Fishcake with Lime Mayonnaise

Sweet Canapés

Lemon Meringue Tartlet
Toasted Brioche Squares filled with Strawberry Cheesecake
Millionaire Shortbread
Lemon Drizzle Madeleines
Mini Carrot Cake
Chocolate Brownie

Handcrafted Canapés

Whether you're celebrating a wedding, hosting a drinks reception, entertaining clients or marking a special occasion, our handcrafted canapés are designed to make a lasting impression.

Each canapé is freshly prepared using quality seasonal ingredients and beautifully presented, creating elegant, restaurant-quality bites that your guests will love.

How many canapés will I need?

As a guide, we recommend:

3–5 canapés per person before a seated three-course meal.

6–8 canapés per person for a drinks reception or canapé party lasting around two hours.

Pricing

Canapés from £13.50 per person

Each quotation is tailored to your event and will depend on:

- The number of guests
- The number of canapés required
- Your menu selection
- Venue location
- Whether on-site preparation and service are required
- A minimum order value may apply for smaller events.

Bespoke Menus

Every event is unique, so each canapé menu is tailored to suit your celebration. Whether you're looking for elegant classics, modern seasonal flavours or something completely bespoke, we'll create a menu that perfectly complements your event.

We can also cater for vegetarian, vegan and other dietary requirements, ensuring every guest enjoys the experience.

Professional Service

Katherine and her team will prepare and serve your canapés with the same attention to detail that goes into every dish, allowing you to relax and enjoy your event.

If you'd like to discuss your plans, we'd be delighted to create a bespoke canapé menu and quotation for your occasion.