

CBH High Quality Canapés

Quality rustic canapes and stylish presentation make the perfect accompaniment to your Drinks Reception, Cocktail Party or pre-Dinner appetisers

Cold Canapés

Meat

Shredded duck, cucumber and spring onion cones dressed with plum sauce
Peppered rare fillet of beef, salsa verde croute with shaved pecorino
Croustade of Coronation chicken with toasted almonds
Duck rillettes with cornichon, shallot and parsley salsa on crisp crostini
Miniature Yorkshire pudding with rare roast fillet of beef and horseradish cream
Shallot pastry with chicken liver parfait and shallot jam

Vegetarian

Crostini with goat's cheese, soft herbs, black olives and sun blush tomato
Parmesan shortbread with cumin, mascarpone and beetroot relish
Spinach tartlets with sun blush tomato, black olive and feta
Sable biscuit with asparagus cream and black sesame seeds
Pesto tartlets with cream cheese, mushrooms and chives

Fish

Smoked salmon blinis with crème fraiche, dill and keta caviar
Citrus crab cones with caviar and herb garnish
Prawn cocktail on a pastry spoon
Tuna tataki, wasabi mayonnaise, black and white sesame seeds
Beetroot wafer with crème fraiche, roulade of poached and smoked salmon

Hot Canapés

Meat

Lamb kofta skewers with rose harissa, tzatziki dip
Mini croque monsieur with ham and gruyere cheese
Shepherd's pie with cheesy mash
Parmesan and sun blush crumb chicken skewers with basil mayo
Roast cocktail Cumberland's rolled in honey and grain mustard
Miniature cheeseburgers with tomato relish
Asian style beef skewers with peanut satay

Vegetarian

Asparagus, pea and mint arancini with watercress aioli
Miniature baked potatoes filled with gorgonzola, and sun blush tomato relish
Vegetable samosas with coriander and mint chutney
Filo parcels of spinach and ricotta cheese
Pea patties with tomato chutney
Vegetable Spring rolls with satay dressing

Fish

King prawns wrapped in filo with sweet chilli dipping sauce
Salmon and dill fishcakes with tartare sauce
Asian style spiced fishcakes with lemongrass and coriander served with green chilli gazpacho
King prawn and smoked bacon skewers
Poached cod and mushy peas

Dessert

Chocolate brownies with hot chocolate dip
Strawberry shortbread teardrops
Raspberry and mint prosecco jelly shot glass
Apple crumble with streusel topping
Dates with stilton, walnuts and port syrup

Pricing

3 choices @ £4.95 pp

4 choices @ £5.75 pp

6 choices @ £7.50 pp

8 choices @ £9.95 pp

10 choices @ £12.50pp

12 choices @ £15.00 pp



Rustic Tapas Canapés

Tapas style canapés are more substantial, stylishly presented, delicious homemade tray serviced tapas style.

Cold Tapas

Marinated olives with sun blush tomatoes, parsley and feta
Stuffed cherry tomatoes with crab mayonnaise
Asparagus, pea and quails egg salad
Saffron potato, fine bean and olive salad, tomato dressing
Fennel, orange, dill and olive salad
Chorizo and potato salad
Chicken wings with tomato and basil
Poached salmon with chilli and lime salsa
Tortilla with tomato chutney
Mussels in sherry vinaigrette

Hot Tapas

Pan fried garlic mushrooms with lemon
Courgette fritters with aioli
Roast aubergine with garlic, parsley and time crust
Butter and soya beans with pancetta, parsley and red onion
Bitok with roast courgette and garlic aioli
Patatas bravas
Roast new potatoes with sea salt and rosemary, watercress aioli
Spicy and sweet lamb tagine with tabbouleh
Pork meatballs with olive caponata
Meatballs with almond sauce
Sweet and sticky short ribs with paprika
Pea and ham croquette with parsley sauce
Pan fried chicken in sherry with garlic chips
Poached cod with braised peas
Sardines with rosemary crust

Pricing

3 choices @ £9.95 pp

4 choices @ £10.95 pp

5 choices @ £13.75