

Example Canapés Menu

Just a selection of canape ideas to choose from:

Traditional French canapes mixed selection with: Mandarin & Prune with Smoked Duck on White Bread, Artichoke & Tomato on White Bread Prawn, Basil-flavoured Cheese & Tomato Mini Brioche, Blue Cheese (fourme d'Ambert), Pear & Fig on Special Grain Bread, Trout Roe, Smoked Trout & Cucumber on Black Bread, Vegetables on Nordic Bread, Ham & Fig Butter on Olive Bread, Smoked Salmon, Lemon-flavoured Cheese & Cucumber Mini Brioche.

Meat canapes. mixed selection of Minted Pea & Ham Tartlets, Beef Bourguignon, Chicken & Mushroom Vol au Vents and Roast Red Pepper & Goats Cheese Quiche

Vegetarian canapes mixed selection of Mini Goats Cheese & Red Onion Tart, Roasted Red Pepper Vol Au Vent, Mini Three Cheese Quiche and Mini Wild Mushroom Tart

Gluten free and vegan Indian savoury canapes. mixed selection of Onion Bhajis - Spiced onion blended with gram flour and special spices, Samosas - Seasoned vegetable mix in a crispy pastry, Pakoras - Potato and vegetables combined together with special spices

Mini samosa triangles packed full of delicious vegetables and rich spices wrapped in a light, crispy filo pastry triangle

Mini Scotch egg seasoned pork sausage meat filled with creamy egg mayonnaise coated in golden breadcrumbs

Mini duck spring rolls filled with succulent duck, oriental vegetables and hoi sin vegetables and hoisin sauce filling

Traditional mini quiches encased in stone oven baked, shortcrust pastry. Mixed selection including: Cheese, Onion and Chive, Tomato & Basil, Mushroom & Cheddar cheese, and Stilton & Broccoli.

Falafel balls made with chickpeas and onion(vegan)

Falafel balls made with beetroot, carrots, onion, chickpeas and flavoured with sweet apricots lightly spiced

Falafel balls made with sweet potato, chickpeas, tomato, apricot for a hint of sweetness and a blend of spices (vegan)

Cheese and Onion lattice fingers in a flaky pastry lattice

Onion Bhajis - Indian style made with fresh onions and blended with authentic spices

Baby camembert round encapsulated in a lightly seasoned batter and toasted breadcrumb

Giant king prawns in garlic dressing

Tempura battered king prawns

Mini Yorkshire puddings (beef, horseradish crème fraiche / Chicken and recurrent)

Pigs in blankets

Smoked salmon canapes/ blinis

Cocktail sausages

Buffet Sausage rolls

Buffet sausage rolls

Whole garlic mushrooms coated in golden breadcrumbs

Mini bruschetta – fresh tomato, basil, balsamic vinegar and seasoning

Mini potato skins that are bite-sized spuds, loaded with smoked bacon and British cheddar

Jellied eels – the ultimate canapé! (other seafood available)



Our chefs are on hand to make virtually any kind of canapé, so if you have specific requests or dietary needs we will be happy to quote individually for additional menu items



the London pie and mash company limited



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