

CANAPÉS

Our canapés are the introduction of what is to come, or if you are just having drinks, the main event!
We have some classic combinations and some stuff to test those taste buds. A minimum order of 50 people is required.

£18 PER HEAD

Choose any 4 bites



£25 PER HEAD

Choose any 6 bites

MEAT

KOREAN CHICKEN BITES (GF)

Chicken marinated in gochujang and soy sauce finished with sesame cracker, served with a sour cream dip

STICKY BEEF CROQUETTES

Spiced rubbed beef, slow cooked for 12 hours, coated in sticky glaze and panko, served with a spicy mayo

REUBENS ON RYE

Pastrami, sauerkraut, Bloody Mary style dressing, cream cheese and American mustard, all served on rye

SCOTCH EGGS

Quails egg, wrapped in sausage, black pudding and covered in sage breadcrumbs, topped with red onion chutney

ITALIAN MEAT ARANCINI

Crispy golden fried Sicilian risotto balls infused with a rich, slow-cooked beef ragu and aged parmesan

CHEESEBURGER SLIDERS (GF CBM)

100% Yorkshire reared mini beef burger, swiss cheese, tomato and Faversham burger sauce in brioche slider

PORK BELLY BITES (GF)

Chucks of crispy pork belly with puffed crackling and honey, soya glaze

DUCK SPRING ROLLS

Shredded duck, cucumber and spring onion with hoisin sauce wrapped in pastry and finished with a cucumber salsa

FISH

BAJA FISH TACO (GF)

Crispy fried fish on yellow corn tortilla served with chipotle slaw and coriander

SQUID INK ARANCINI

Creamy Arborio with squid ink and smoked cods roe, finished with garlic aioli

FISH & CHIP)

Small piece of Haddock and homemade thick cut chip served with tartar sauce

SMOKED SALMON CROSTINI

With cream cheese, chives and house pickles

VEGETARIAN

TRUFFLE FIGGY CHEESE TART

Whipped truffle goats cheese and marinated mini figs in a beetroot tart

TOMATO & BASIL ARANCINI

Southern Italian street food, coated in breadcrumbs and deep fried

HALLLOUMI SLIDERS

Halloumi, baby gem lettuce, red onion and spicy mayo in a brioche slider

VEGAN

SWEET TACOS (GF)

Spiced sweet potato on yellow corn tortilla finished with salsa verde and pickles

TOMATO BRUSCHETTA

Toasted bruschetta, rubbed with garlic and extra-virgin olive oil, roasted tomatoes, basil and sea salt

ARTICHOKE BRUSCHETTA

Toasted bruschetta topped with marinated artichokes lemon, mint and garlic aioli

VEG GYOZAS

Steamed Asian style parcels filled with carrot, cabbage, pea and edamame, served with soy sauce

DESSERT CANAPÉS

Our classic dessert combinations reimagined in smaller bite-sized portions for the same level of indulgence at any style of event.

For those with a sweet tooth, savor our cosy, rustic dessert canapés made with the best of the season.

£12 PER HEAD

Choose any 3 bites

BROWNIES AND BLONDIES

Bite size chunks, topped with caramel sauce

TIRAMISU CHOUX PASTRY BUNS

Piped pastry puffs filled with a light mascarpone and coffee filling, a real after dinner delight!

CRUNCHY COOKIE

Layered mini cakes with crunchy cookie crumb ganache

DOUBLE CHOCOLATE

Chocolate fudge squares with sticky fudge sauce

SPICED GINGER

Layered bite size cakes with white chocolate ganache and candied ginger

CARAMELISED BISCUIT

Butterscotch cakes with caramel and biscuit crumb