



Canapé List

We suggest using a choice of 6 or 7 of the options for your reception before your Wedding Breakfast.

- **Warm Lamb and Apricot Kebabs**
with Mint Sauce Dip
- **Mini Fillet Beef Wrapped with Smoked Bacon**
served with a Béarnaise Sauce
- **Mini Yorkshire Puddings**
with Horseradish Mayonnaise and Fillet Beef
- **Peking Duck in Filo Pastry Cases**
with Hoi Sin Sauce, Cucumber and Spring Onions
- **Grilled Lemon Chicken**
with Mange Touts and a Lemon Mayonnaise Dip
- **King Prawns**
with Mange Touts and a Lemon Mayonnaise Dip
- **Cajun Chicken Kebabs**
with a Sour Cream and Chive Dip
- **Mini Thai Fishcakes**
with a Sweet Chilli Dip
- **Homemade Smoked Mackerel Pate**
on Croutes
- **Chicken Liver Pate on Croutes**
with Cranberries
- **King Prawns in Breadcrumbs**
with a Sweet Chilli Sauce
- **Swedish Meatballs**
with a Spicy Barbecue Sauce
- **Cocktail Sausages**
glazed with full Grain Mustard, Honey and Lemon Juice
- **Various Vol Au Vents**
Mushroom, Prawn, Chicken or Salmon
- **Devils on Horseback**
with Prunes wrapped in Bacon
- **Asparagus wrapped with Bacon**
served with a Hollandaise Sauce
- **Deep Fried Asparagus**
rolled with Bread
- **Leek and Stilton Tartlets**
- **Sweet Pimento and Sun Dried Tomato Tartlets**
- **Quail Eggs**
with Hollandaise Sauce and Shredded Lettuce in Tartlets
- **Camembert Melted**
with Cranberries and Crusty Bread Sticks
- **Roasted Red on Peppers**
filled with Goat's Cheese, Basil and Aubergines
- **Mini Spring Rolls**
with Sweet Chilli Dip
- **Coronation Chicken**
in Filo Pastry Cases
- **Baked Mini Potatoes**
filled with Cream Cheese and Chives
- **Haggis in a Pastry Case**
served with a White Whiskey Sauce
- **Filo Pastry Cases**
with King Prawns and Lemon Mayonnaise
- **Honey Glazed Pears with Walnuts and Feta Cheese**
in a Short Crust Pastry Case
- **Sushi Style Tuna Cubes Coated in Sesame Seeds**
served with a Tapinyaki Sauce
- **Parmesan and Anchovy Palmiers**
with a Avocado and Lime Dip
- **Roasted Red Pepper, Feta and Mint Dip**
- **Creamy Blue Cheese and Spring Onion Dip**
- **Mini Cherry Tomato and Basil Pesto Galettes**
on Puff Pastry
- **Griddled Scallops with Lime, Lemon Grass Sweet Chilli**
on Creme fraiche on a Toasted Croute
- **Fresh salmon tartare Croutes**
with capers and fresh tarragon
- **Smoked Salmon on Toasted Blinis**
with Crème Fraiche and Dill
- **Smoked Mackerel on Toasted Blinis**
with Cream Cheese and Horseradish topped with Parsley
- **Celeriac Fritters**
with a Mustard Dip
- **Beef Satay**
with a Hot Mango Dip
- **Prawn Cocktails**
on crispy Baby Gem Leaves
- **Fish and Chips in a Newspaper Cone**
with Ketchup
- **Courgette Fritters**
with Chilli Jam
- **Cherry Tomatoes with Pesto and Mozzarella**
topped with a Pine Nut
- **Tuna, Goat's Cheese and Flat Leafed Parsley**
rolled in Roasted Red Peppers
- **Mini Lamb Tikkas**
with a Mint and Sour Cream Dip
- **Courgette and Walnut Candles**
- **Salt Beef on Rye Bread with a Mustard Sauce**
- **Smoked Haddock and Prawn Fishcakes**
topped with a Hollandaise Sauce and a Quail Egg
- **Mini Beef Burgers**
with Lettuce a Mini Gerkin and Thousand Island Dressing
- **Parmesan Cheese Straws**
- **Cayenne Cheese Scones**
topped with Smoked Mackerel Pate and Fresh Parsley
- **Soft noodles with Fillet Pork and Peppers**
topped with a Sweet and Sour Dressing
- **Soft noodles with Fillet Beef and Red Onions**
topped with a Black Bean Sauce