

HOME

FARM WEDDINGS

Handmade Canapés from locally sourced produce-

MEAT

Rare Roast Beef Fillet *
in a Miniature Yorkshire Pudding with Horseradish Cream

Warm Aromatic Crispy Duck Spring Rolls *
Filo Pastry Crackers of Chinese Spiced Duck

Parma Ham Crostini *
Sundried Tomato, Buffalo Mozzarella and Cracked Black Pepper

Chicken Liver Parfait *
Melba Toast, Red Onion Chutney

Fruity Chicken Tikka *
Turmeric Pastry Cup Topped with Toasted Almonds

FISH

Smoked Salmon Roulade *
Cream Cheese and Chives

Warm Breaded Crumbed Japanese-Style King Prawns

Teriyaki Marinated Salmon *
Chilli Mayonnaise, Toasted Sesame Seeds

Smoked Salmon *
Cream Cheese, Capers on Rosemary Croute

VEGETARIAN

Wild Mushrooms *
Tarragon Cream in a Filo Tart

Stilton & Shallot Tart *
Caramelised Shallots and Stilton Baked in a Pastry Cup

Goats Cheese *
Gouda Puff Pastry Biscuit, Cherry Tomato Confit

Egg Mayonnaise *
with Wild Rocket in a Pesto Cup

Dolcelatta *
Red Onion Chutney and Baby Plum Tomato
on a Black Olive Crouton

Greek Salad ,
Feta, Baby Tomato and Olives in pastry cups

Roquetfort
Toasted Walnut Crouton

Warm Parmesan Risotto Fritters
Crispy Bread Crumbed Balls of Risotto

We have many more canapés to choose from and we are happy to create bespoke canapés to match any event.