



MENUCANAPÉS

4 Canapés per person.....	£6.75
5 Canapés per person.....	£8.25
6 Canapés per person.....	£9.75
7 Canapés per person.....	£11.25

Crostini & Blinis...

Basil Pesto, Parma Ham, Roast Pepper & Parmesan Crostini

Duck Confit with Plum & Spring Onion on Walnut Toast

Smoked Salmon Blini topped with a Soured Cream, Beetroot & Horseradish Relish

Sourdough Crostini topped with Goats Cheese & Balsamic Roasted Strawberries (V)

Basil Pesto, Feta & Roast Pepper Crostini (V)

Mini Skewers...

Sweet Teriyaki Chicken Fillet

Chicken Thigh with Chorizo & Sweet Piquanté Pepper

Skewered King Prawns with Ginger, Garlic & Lime

Fresh Poached Salmon with Furikake Wasabi Sprinkles

Sun Blushed Tomato, Buffalo Mozzarella & Fresh Basil Caprese Skewer (V)

Chargrilled Haloumi, Basil & Roast Pepper Spear (V)



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Cocktail Sandwiches...

Skewered BLT Club

Cocktail Bagel with Gravadlax Salmon, Cream Cheese & Watercress

Tortilla Wrap Spiral with Coronation Chicken

Mini Tin Loaf with Ham Hock & Wholegrain Mustard

Skewered Reuben Club with Pastrami, Monterey Jack, Mustard & Gherkins

Ciabatta with Prosciutto, Fresh Basil Pesto, Sun Blushed Tomatoes & Parmesan

Mini Granary Tin Loaf with Rare Roast Beef, Red Onion & Horseradish

Rye Bread with Prawns, Spring Onion & Lemon Aioli

Mini Croissant with Brie & Cranberry (V)

Cocktail Bagel with Cream Cheese, Olives & Roast Peppers (V)

Sourdough with Buffalo Mozzarella, Fresh Basil Pesto & Sun Blushed Tomatoes (V)

Walnut Bloomer with Mature Cheddar & Caramelised Onion Chutney (V)

Pastry & Pies...

Creamy Goats Cheese Tartlet with Balsamic Roasted Figs (V)

Handmade Mini Cheddar & Caramelised Onion Quiche (V)

Mini Cheese Scone with Stilton & Homemade Piccalilli (V)

Wild Mushroom & Truffe Arancini (V)



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Sweet...

Fresh Berry Tartlet with Creme Patisserie
Charcoal Tartlet with Salted Caramel, Belgian Chocolate & 23-Carat Gold Shavings
Tiny Shortbread with Clotted Cream & Strawberries
Pecan Pie Tartlet
Triple Chocolate Brownie Bite with Belgian Chocolate
Belgian Chocolate Dipped Strawberries
Pastel Lustre Macarons
Mini Jam Tartlets

Vegan...

Tortilla Wrap Spiral with Falafel & Mango Chutney
Mini Flatbread with Homemade Hummus & Rainbow Veg
Homemade Roast Vegetable & Caramelised Onion Tartlet
Tapenade, Roast Pepper & Artichoke Crostini
Sun Blushed Tomato, Artichoke & Olive Skewer
Mini Vegan Sausage glazed with Sweet Chilli & Toasted Sesame Seeds
Mini Scone with Vegan Cream & Strawberries
Luxury Fruit & Nut Flapjack Bite
Fresh Fruit Skewers



MENU **NORTHERN DELIGHTS**

Savoury...

- Chicken Thigh & Panko Crumb Bury Black Pudding Skewer
- Mini Yorkshire Pudding with Rare Roast Beef & Horseradish Cream
- 'Curry Mile' Turmeric Tartlet filled with Spiced Chicken & Toasted Almonds
- Morecombe Bay Potted Shrimp Toast
- Gourmet Mini Sausages Glazed with Duerr's Manchester Marmalade & Caraway Seeds
- Teeny Hand Raised Pork & Cranberry Pie
- Savoury Mini Eccles Cake with Minted Lamb, Pea & Potato
- 'Manchester Egg' - Pickled Quail Egg, Black Pudding & Panko Crumb
- Mrs Kirkham's Cheese & Onion Tartlet (V)
- Crostini with Lancashire Blue, Sweet Mango Chutney & Walnuts (V)
- Homity Pie with Lancashire Cheese, Leek & Mustard (V)
- Mini Hovis Loaf with Tasty Lancashire & Homemade Piccalilli (V)

Sweet...

- Mini 'Made in Eccles' Cake
- All Butter Manchester Tart with Duerr's Raspberry Jam & Toasted Coconut
- Mini Lemon Scone with Strawberry Jam & Carron Lodge Clotted Cream
- Vimto Macarons