



WEDDING CANAPÉS

“Trefoil” Canapés

Honey Glazed Baby Cumberland Sausages
with grain mustard mayonnaise dip

Smoked Salmon
with sour cream & chives

Duck Spring Rolls
with plum sauce

Herb & Wild Mushroom Crostini

Bruschetta
with hummus, olives & sunblushed tomatoes

Vegetable Samosas
with mint & yoghurt dip

Cherry Tomato, Basil & Mozzarella Skewers
with pine nuts & pesto



“Ogee” Canapés

**More substantial than canapés,
ideal for evening food or pre-dinner nibbles**

Mini Fish & Chips

served in a ‘newspaper’ cone or basket

Cheeseburgers

served in a small sesame seed bun

Chorizo Sausage Rolls

served with our own tomato “ketchup”

Belly Pork Skewers

served with sesame & soy dipping sauce

Moroccan Lamb Meatballs

served with mint & yoghurt dip

Thai Chicken Satay

served with peanut & chilli sauce



“Paternoster” Canapés

more than canapés, a veritable feast prior to your main wedding feast!

28 day aged, chargrilled Fillet & Sirloin Steaks

Black Pudding Croquettes

Belly Pork Skewers

Bubble & Squeak Croquettes

Pigs in Pancetta Blankets

Slow cooked Lamb Shoulder Bites

Hand Cut Chips

Served on our wooden boards

with pots of our classic Béarnaise & Peppercorn dipping sauces