

## Canapé Menu

Various handmade Canapés as follows:

“Drunken devils” Cognac steeped and mango Chutney stuffed Devils on Horseback with a sprinkle of the zest and a spritz of lemon. served with sticks

£POA (H or w)

“Three little pigs” A little shack of speciality sausage with homemade apple sauce, melt in the mouth Yorkshire bellie pork and a roof of crispy crackling. £POA each (h or w)

“Mini English breakfast” A specially made Yorkshire sausage loaded with egg mayonnaise, grilled tomato and flat mushroom finished with crispy bacon. £POA each (h)

Filo baskets with a mirin and root ginger infused sticky rice, Teriyaki chicken julienne, crispy seaweed and a drizzle of teriyaki sauce to finish. - £POA each (w or c)

Filo pastry “junk” with oriental roast duck, hoi sin, spring onion, cucumber and homemade plum marmalade. - £POA each (w or C)

Majorcan (Quely) Tapas crackers with a spiced salsa, cool guacamole and a “Prancing” tiger prawn. - £POA each (c)

Smoked Salmon with homemade smoked salmon mouse quenelles, caviar and fresh dill on toasted Bruschetta bread. £POA each (c)

Mini oatcakes with smoked trout and homemade apple and green tomato chutney.  
£POA each (c)

A mildly curried shredded crab with scallions, gruyere, lemon juice bound in mayonnaise.  
Floating on a puff pastry raft with radish claws.

£POA each (h or w)

A mini shortcrust tartlet filled with a Yorkshire casserole steak goulash, finished with soured cream and chives. £POA each (h or w)

“Honey we shrunk the cottage pie” A shortcrust tartlet filled with Supreme Yorkshire mince beef, garden peas and carrot topped with sautéed leek and Maris Piper mash. £POA each (h)

Mini bangers and mash..mini sausages stuffed with creamy mustard mash and finished with melted parmesan. £POA each (h)

Simple honey and mustard glazed cocktail sausage on a stick, Make no mistake we believe we purvey the best sausages in the land ! £POA each (h or c)

Tapas style (spicy) mini chorizo sausages served with sticks. £POA each (h)

Roulade of rare roasted Yorkshire beef, fine liver pate, Yorkshire relish and baby spinach leaves . £POA each(c)

Roulade of Prosciutto, Spinach, basil and rocket leaves, asparagus spears, goats cheese and freshly toasted pine nuts. £POA each (c)

Finest handmade potted Yorkshire beef on homemade melba toast with cucumber and freshly milled black pepper. £POA each (c)

Cucumber croutes with a quenelle of finest handmade potted Yorkshire beef dressed with radish and freshly milled black pepper. £POA each (c)

Fruit of the Medjool palm (Large date) loaded with horseradish cream and fillet of venison finished with chives £POA each (w or c)

A tartlet of wild mushroom veggie risotto, truffle oil and slivers of Grana Padano.(v) £POA each (w or c)

Par roasted yellow bell peppers stuffed with a homemade olive, basil, caper, garlic and Lemon juice tapenade topped with mozzarella and basil leaf.(v) £POA each (c)

Toasted olive focaccia with sundried tomato and a parmesan lattice(v) £POA each (c)

A shaving of Parmigiano Reggiano heart. Homemade Kalamata olive, fresh basil and garlic tapenade. Oil Marinated sundried tomato and cultured Ceasers mushroom. Carried on a pan griddled belini and finished with a basil leaf shard. (v) £POA each (c)

Roquefort, celery and leaf with fresh fig and compote on a scottish oatcake (v)  
£POA each (c)

Long Clawson Blue Stilton on crostini with sliced pear, walnut , chives and dusted with roasted paprika. (v) £POA each (c)

Wonderful warm Cheese soufflé croutons. (v) £POA each (w)

Crisp bruschetta carrying Yorkshire blue cheese, celery and leaf with sliced ruby grape (v)  
£POA each (c)

We recommend a minimum of 3 canapés pre dinner and 6 canapés per guest for canapés and drinks events, quantities will vary on the timings of your event & we would be happy to quote you accordingly for the duration of your event.

Minimum quantity on any one choice is 40 units.

Some are served hot (h), warm (aired) (w) and some cold (c). All are homemade from base ingredients for example : the chicken stock in the sticky rice, we breed the beef in the potted beef. The apple sauce and apple and tomato chutney is made from our own orchards trees. Most canapés are assembled at point of service for the best possible experience for your guests.

They are served to your guests by smart polite waitresses and are always supplied to appetite.

As a guide the average price per canapé is £POA plus VAT.

Staffing and fixed costs are additional to the canapé costs and will be quoted according to the specific requirements, venue facilities and timings of your proposed event. Rest assured we will keep these at a minimum and ensure good value.

### **Additional Detail and notes**

All prices are subject to current VAT @ 20 %

No allergens advised at this point.. if you do become aware of any guests that do have specific requirements please do let us know asap.

Table cloths and linen napkins are not included \*.

No provision for any beverages made.

At time of appointment we request a deposit of 10% of total estimated cost. The exact cost is subject to alteration as guest numbers and menu choice may change.

A clean water supply will be required (distance is not a problem)

An electricity supply will be required 1x 3kw supply capable of full load.

#### **Fixed costs will include**

Include all staff wages, sundries, transport, installation of cooking and extra refrigeration equipment, heated serving equipment, heated service gallery and de-rig

Public liability insurance (£5m)

Simple white paper napkins will be provided \*

Liaison with other parties involved

Overseeing smooth running of event behind and at front of house

Removal of all rubbish and clean site to original state.