

Vegetarian Canapés

- Red Onion & Blue Cheese Barquettes **V**
- Roasted Cherry Tomato atop a Thyme & Parmesan Shortbread **V**
- Savoury Shortbread Tart Filled with Quail Egg & Topped with Micro Cress **V**
- Wild Mushroom, Herb & Mascarpone Croustade **V**
- Peppered Haloumi Cheese & Marinated Olive Skewers **V GF**
- Sundried Tomato & Cream Cheese Topped with Asparagus in a Savoury Beetroot Tart **V**
- Cherry Tomatoes & Mozzarella Topped with Pesto **V GF**
- Confit of Shallot & Crumbled Feta Cheese Tartlets **V**
- Freshly Baked Savoury Cheese Straws Served with a Selection of Olives **V**
- Dolce Latte & Fig Chutney Tartlet **V**
- Mini Poached Quail Scotch Eggs with a Curried Mayonnaise **V**
- Bresaola Cone with Rocket & Parmesan **V GF**

Vegan Canapés

- Roasted Pepper & Sundried Tomato Bruschetta **VE DF**
- Freshly Marinated Grilled Vegetable & Olive Skewers **VE GF DF**
- Olive Tapenade en Croute Topped with Artichoke **VE DF**
- Tomato & Olive Tapenade Topped with Asparagus in a Savoury Beetroot Tart Shell **VE DF**
- Vegetable Crudités Served with Assorted Breads & Dips **VE GF DF**
- Bruschetta Topped with Pea Pesto & Sundried Tomato **VE DF**
- Crisp Polenta Topped with a Wild Mushroom Ragout **VE**
- Rice Paper Rainbow Spring Rolls **VE DF**

Meat Canapés

- Chicken Grilled on Wooden Skewers Served with a Ginger, Lemon & Coriander Dip **GF DF**
- Crispy Filo Cups Filled with a Spicy Sticky Beef, Topped with Rocket Salad **DF**
- Parma Ham Wrapped Grilled Asparagus Spears **GF DF**
- Hoisin & Herb Marinated Smoked Chicken in a Mini Pancake with Thinly Sliced Crunchy Vegetables **DF**
- Rare Roast Beef with a Sliver of Fresh Strawberry Served on a Pumpernickel Coin **GF DF**
- Shredded Smoked Duck Breast in a Rice Paper Wrap with Spring Onion, Cucumber & Plum Sauce **GF DF**
- Honey & Seeded Mustard Marinated Sticky Cumberland Sausages **DF**
- Mini Waffle Pieces Topped with Blue Cheese & Honey Baked Ham
- Sticky Pork & Sesame Skewers **GF DF**

V – Vegetarian

VE – Vegan

GF – Gluten Free

DF – Gluten Free

Fish Canapés

Scottish Salmon Lollipop Skewers with a Slightly Sweet Treacle Cure **GF DF**

Smoked Salmon & Crème Fraiche on a Buckwheat Blini

Lime, Coriander & Chilli Prawns in a Crisp Cava Cup **DF**

Smoked Trout & Horseradish Served on a Toasted Rye Croute

Crisp Shells Filled with Crab Meat & Seasoned Avocado **DF**

Savoury Shortbread Tarts Filled with Smoked Haddock & Wilton Spinach

Spicy Fishcakes with a Mango Salsa **GF DF**

Angry Shrimp Skewers Served with a Wasabi & Lime Mayo **GF DF**

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

Bresaola Cone with Rocket & Parmesan **GF**

Cherry Tomatoes Stuffed with Crab **GF DF**

Dessert Canapés

Mini Lemon Meringue Pie with Sharp Lemon Curd

Rich Chocolate Brownie Squares

Fresh Fruit Tart with Crème Patisserie

French Macarons Filled with Pistachio, Strawberry or Lemon Filling

Homemade Marshmallows **GF DF**

Chocolate Dipped British Strawberries **GF DF**

Profiteroles Filled with Fresh Cream & Dipped in Salted Caramel or Chocolate Package

Prices

5 Canapés Per Guest - £10.90 ^(+VAT) Per Person

Choose 5 Canapés

7 Canapés Per Guest - £14.20 ^(+VAT) Per Person

Choose 5 Canapés

9 Canapés Per Guest - £16.95 ^(+VAT) Per Person

Choose 5 Canapés

Staff: £90.00 ^(+VAT) Per Staff Member (For a 3-Charter – 4-Hour Charter)

Chef: £150.00 ^(+VAT) Per Staff Member (For a 3-Charter – 4-Hour Charter)

For a charter with Hot canapés a chef will freshly prepare & heat the canapés onboard the vessel.

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