

## HOT CANAPÉS

Spicy Moroccan Lamb Kofta Kebabs with a Mint Yoghurt Dip (g/f)

Baby Roast Potatoes filled with Smoked Haddock & Baby Spinach (g/f)

Warm Crottin of Goats Cheese & Caramelised Red Onion wrapped in Filo Pastry with a Pesto Dip (v)

Cocktail Cumberland Sausages tossed with a Choice of Glaze – Honey & Sesame / Maple & Rosemary / Honey & Mustard

Mini Beer Battered Cod Fillets with a Fresh Tartare Sauce

Spring Vegetable Risotto on a Chinese Rice Spoon (v) (vegan available) (g/f)

Beignet of Veal Sweetbreads with Fresh Rosemary & an Onion Cream

Slow Braised Duck Spring Rolls with a Hoisin Dipping Sauce

Mixed Vegetable Spring Rolls with a Hoisin Dipping Sauce (vegan)

Mini Yorkshire Puddings filled with Roast Beef & a Horseradish Crème

King Prawn & Mange Tout Skewer with Chilli, Garlic, Lime & Fresh Coriander (g/f)

Assorted Mini Vegetarian Quiche (v)

Spiced Thai Crab Fishcakes with a Wasabi Mayonnaise Dip

Ginger, Chilli & Coriander Sea Bass on a Chinese Rice Spoon (g/f)

Teriyaki Infused Beef Skewer with a Plum Dipping Sauce (g/f)

Mini Chicken Satay with a Peanut Dipping Sauce (g/f)

Slow Braised Pork Belly on a Potato Cake with Apple Jam & Crispy Crackling (g/f)

Panko Breaded Tiger King Prawns with a Sweet Chilli Dip

Crispy Curried Potato Bonbon with a Saffron Mayonnaise Dip (v)

Mini Grilled Tofu & Yellow Pepper Skewers (vegan) (g/f)

Mini Homemade Beef & Herb Burgers with Bacon & Cheese

Pulled Pork Shoulder Croquette with a Chipotle Mayonnaise Dip

Slow Braised Confit of Lamb Shoulder on Crisp Potato & Redcurrant Compote (g/f)

## PRICING

4 types of canapés per person – £9.00 per person

6 types of canapés per person – £11.50 per person

8 types of canapés per person – £13.50 per person

10 types of canapés per person – £15.00 per person

12 types of canapés per person – £17.50 per person

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Jamies Catering are fully licensed to sell alcohol, whether you simply require wine with your meal to champagne on arrival to a fully managed cash bar, we can accommodate your request. Wine list and bar menu available on request.

Professional Bar Staff Hire – £15.00 per staff member per hour (excluding VAT)



## COLD CANAPÉS

Parma Ham on Toasted Parmesan Bread with Sun Dried Tomato & Fresh Chives  
Smoked Salmon on Brown Bread with Fromage Blanc, Lemon & Cracked Black Pepper (g/f available)  
Blinis with Mascarpone Cheese, Avruga Caviar & Fresh Dill  
Quail Eggs wrapped in Smoked Salmon (g/f)  
Smoked Chicken Tart with Coarse Grain Mustard & Cucumber  
Creamy Goats Cheese Mousse with Provencal Peppers & Chives on Savoury Parmesan Shortbread (v)  
Filo Tartlet of Fresh Prawns with Shredded Lettuce, Marie Rose Dressing & Paprika  
Toasted Baguette with a Smooth Duck Liver & Pork Parfait garnished with Orange Gel Confit  
French Brie with Homemade Fruit Chutney on a Crisp Bread garnished with Fresh Chervil (v)  
Mini Sun-Dried Tomato & Broccoli Tart (vegan)  
Fresh Cornish Crab, Spring Onion, Tomato & Chive Tartlet  
Black Pudding & Quail's Egg Scotch Egg with a Saffron Aioli  
Pressed Ham Hock, Petit Pois & Fresh Mint Terrine topped with a Homemade Piccalilli Puree (g/f)  
Creamy Gorgonzola Blue Cheese Puree with Fresh Parsley & Red Grape Crostini (v)  
Mediterranean Tart filled with Baked Vine Tomatoes, Sweet Peppers, Capers & Caramelized Red Onion (v) (vegan available)  
Home Cured Gravavlax in a Filo Basket with Radicchio, Black Sesame Seeds and a Honey & Mustard Dressing  
Crisp Melba Toast with a Smoked Mackerel & Creamed Horseradish Mousse topped with Apple Gel & Fresh Dill

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## SWEET CANAPÉS

Assorted Mini Macarons  
Mini Petit Fours Selection  
Lightly Caramelized Strawberries Filled with Crème Brûlée (g/f)  
Mini Lemon Tart topped with Freeze-Dried Raspberries  
Mini Warm Chocolate Brownie (g/f available)  
Mini Florentines with Dark Chocolate & Candied Orange Zest  
Morcilla & Pistachio Croquette with a Fresh Apple Purée  
Fresh Exotic Mini Fruit Skewers (vegan) (g/f)  
Warm Bread & Butter Pudding on a Chinese Rice Spoon  
Mini Assorted Chocolate Truffles

All prices are per person and **exclude VAT**. Minimum of 40 guest are required.  
Please notify us if we need one of our ovens which a power source will be required (hot canapés) Sur-charge may apply.

Professional Waiter/ Waitress Hire - £12.50 per staff member per hour (excluding VAT)

