

## HOT CANAPÉS

Spicy Moroccan Lamb Kofta Kebabs with a Coriander & Mint Yoghurt Dip

Mini Cod Fishcakes with a Tartar Sauce Dip

Baby Roast Potatoes filled with Smoked Haddock & Baby Spinach

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

Cocktail Cumberland Sausages tossed with Honey & Sesame Seeds

Mini Beer Battered Cod Fillets

Spring Vegetable Risotto on a Chinese Rice Spoon (v)

Slow Braised Duck Spring Rolls with Hoisin Dipping Sauce

Mixed Vegetable Spring Rolls with Hoisin Dipping Sauce (v)

Mini Yorkshire Puddings with Roast Beef & a Horseradish Crème

King Prawn & Mange Tout Skewer with Chilli, Garlic, Lime & Coriander

Char Grilled Mini Chorizo Sausages with a Pesto & Crème Fraiche Dip

Assorted Mini Quiche (v)

Ginger, Chilli & Coriander Sea Bass on a Chinese Rice Spoon

Teriyaki Infused Beef Skewer with a Plum Dipping Sauce

Mini Chicken Satay with a Peanut Dipping Sauce

Slow Braised Pork Belly on a Potato Cake with Caramelised Apple

Panko Breaded Tiger King Prawns with a Sweet Chilli Dip

Mixed Vegetable Samosas with a Coriander & Yogurt Dip (v)

Mini Homemade Beef & Herb Burgers with Bacon & Cheese

Pulled Pork Shoulder Croquette

Confit of Lamb Shoulder on Crisp Potato & Redcurrant Compote

---

## 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

---

All prices are per person and **exclude VAT**. Minimum of 30 people required

Professional Waiter/Waitress Hire – £12.00 per staff member per hour

Professional Bar Staff Hire – £15.00 per staff member per hour



## 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  
Blinis with Mascarpone Cheese, Avruga Caviar & Fresh Dill (v)  
Quail Eggs wrapped in Smoked Salmon  
Quail Eggs with Celery Salt (v)  
Smoked Chicken Tart with Grain Mustard & Cucumber  
French Goats Cheese with Provençal Peppers & Chives on Shortbread (v)  
Crispy Won Tons Filled with Leeks, Cream Cheese & Crispy Smoked Bacon  
Filo Tartlet of Fresh Prawns with Shredded Lettuce, Marie Rose Dressing & Paprika  
Baguette with Duck Parfait & an Orange Confit  
French Brie with Homemade Fruit Chutney on Crisp Bread (v)  
Fresh Crab, Spring Onion, Tomato & Chive Tartlet  
Home Cured Gravavlax in a Black Sesame Seed Basket with a Honey & Mustard Dressing

---

## SWEET CANAPÉS

Assorted Mini Macaroons  
Mini Petit Fours Selection  
Lightly Caramelized Strawberries Filled with Crème Brulee  
Lemon Torte with Candied Lemon Zest  
Mini Warm Chocolate Brownie  
Mini Florentines with Dark Chocolate & Candied Orange Zest  
Fresh Exotic Mini Fruit Skewers  
Mini Warm Bread & Butter Pudding on a Chinese Rice Spoon  
Mini Dark Chocolate Truffles

---

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.

