

Canapes Menu 2023



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[Vegetarian Canapes]

Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

Wild Mushroom, Herb and Mascarpone croustade

Peppered Haloumi Cheese and Marinated Olive Skewers GF

Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart

Cherry Tomatoes and mozzarella topped with Pesto GF

Freshly baked Savoury Cheese Straws served with a selection of Olives

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

[Vegan Canapes]

Roasted Pepper and Sun-dried Tomato Bruschetta DF

Fresh marinated Grilled Vegetable and Olive Skewers GF/DF

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell DF

Vegetable crudité served with assorted breads and dips GF/DF

[Meat Canapes]

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip DF/GF

Crispy filo cups filled with a spicy sticky beef, topped with rocket salad DF

Parma Ham wrapped Grilled Asparagus Spears DF/GF

Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables

DF

Shredded Smoked Duck Breast in a rice paper wrap with spring onion, cucumber and Plum Sauce

DF/GF

Honey and Seeded Mustard marinated Sticky Cumberland Sausages DF

[Fish Canapes]

Scottish Salmon lollipop skewers with a slightly sweet Treacle cure DF/GF

Smoked Salmon and Crème Fraiche on a Buckwheat Blini

Lime, Coriander and Chili Prawns in a Crisp Cava Cup DF

Crisp Shells filled with Crab Meat and seasoned Avocado DF

Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

Cherry Tomatoes stuffed with Crab DF GF

[Dessert Canapes]

Mini Lemon Meringue Pie with sharp Lemon Curd

Rich Chocolate Brownie Squares

Fresh Fruit Tart with Crème Patisserie

French Macaroons filled with Pistachio, Strawberry or Chocolate filling

Chocolate Dipped British Strawberries GF/DF

Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

Package Prices

[5 CANAPÉ PACKAGE]

Please choose 5 canape items from our menu- £11.90 +VAT per person, to include 5 canapes

[7 CANAPÉ PACKAGE]

Please choose 7 canape items from our menu- £15.85 +VAT per person, to include 7 canapés

[9 CANAPÉ PACKAGE]

Please choose 9 canape items from our menu- £19.15 +VAT per person, to include 9 canapés

Staff Charges

Staff: £90.00+VAT per every 25 covers (For a three or four hour cruise)

Chef: £90.00+VAT (For a three or four hour cruise)

For a Hot Canape event we will send a chef to freshly prepare and heat the canapes on site.

Please note: All of our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event we will need to send a chef to prepare these on board for you.