



## Festive Canapés

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### Vegetarian

Gorgonzola aranchini balls with walnut pesto  
Truffled mushroom crostini with pecorino shaving  
Crispy pitta with smoked aubergine caviar, feta, mint & pomegranate  
Walnut shortbread with pumpkin puree and crispy sage  
Baby rosemary roasted potato with romesco and manchego shaving  
Goats cheese tartlet, caramelised shallots with port & thyme

### Fish

Beetroot & vodka gravadlax on rye with dill crème fraiche  
Salt cod croquette with aioli  
Smoked mackerel and horseradish pate on toasts with caperberries  
Dorset crab with lime and chilli on red chicory  
Grilled prawn cocktail in a filo basket with little gem & smoked paprika  
Locally smoked salmon blini with lemon crème fraiche & chives

### Meat

Devils on horseback' Native Breeds streaky bacon wrapped medjoul dates  
Mini Yorkshire pudding with rare roast beef & horseradish cream  
Duck confit on crostini with pomegranate, orange blossom honey & watercress  
Stilton, pear, rocket & prosciutto wraps  
Shredded pork croquette with English mustard  
Chicken, roasted garlic & thyme burger with cranberry & orange chutney

### Sweet

Papadeli chocolate truffles  
Treacle tart with whisky cream  
Mini chocolate brownies with orange & cranberries  
Papadeli mince pie with rum butter  
Mini lemon tartlets with winter berries  
Papadeli meringues with cinnamon sugar, cream & berries

### Nibbles

Spiced Christmas nuts and olives  
Papadeli dips and breadsticks  
Roasted root vegetable crisps  
Sausages wrapped in bacon and prunes  
Panforte wedges with Pecorino cheese  
Papadeli cheese straws

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**We recommend 8 per head for a 3-4 hour canapé party**  
**Minimum order £200/ Minimum of 40 per item**  
**Staff are for a minimum of 4 hours - We recommend 1 member of staff for each 20 guests**  
**All canapés are made by hand using the best ingredients we can find**

Allergen advice – Please ask for a cover sheet which explains our code system