



CHILLINGTON HALL

Sample Canapé Selection

SERVED COLD

Smoked salmon on brown bread

Smoked salmon blinis with crème fraiche, topped with chives or caviar

King prawn and mange tout skewers with lemon grass, lemon and dill dip

Cucumber cups filled with tuna and wasabi

Filo basket filled with salmon mousse with prawns and crème fraiche

Pumpernickel bread topped with smoked mackerel pâté

Spanakopita savoury or pastry cup with spinach and feta cheese V

Mixed cheese savouries V

Caramelised red pepper and gorgonzola tartlet V

Baby tomato, mozzarella, olive and fresh basil skewers V

Parmesan shortbread with mozzarella, sunblush tomato and basil pesto V

Quails' eggs dipped in sesame seed or celery salt, on wooden skewers V

Toasted pitta bread with houmous or taramasalata

French bread topped with Brie and mandarins

Popcorn with cumin and fennel seeds

Mini scones topped with; sun-dried tomato, Boursin and mascarpone;

honey-roasted ham with mustard, or mozzarella, tomato and basil

Tofu dengaku – baked tofu squares with miso and mirin

Lentil and sun-dried tomato pâté on freshly baked bruschetta

Pitta shards with creamy chick pea and tomato dip

Champagne chicken liver pâté on baked bruschetta



Sample Canapé Selection

STYLISH COLD

- Quenelle of crab and pea rilette on edible pastry spoons
- Roasted loin of fresh salmon and herb skewers
- Mixed Japanese sushi with a selection of dips
- Filo basket filled with salmon mousse with prawns, crème fraiche and spring onions
- Goats' cheese and olive tapenade on Parmesan shortbread V
- Crispy savoury cones filled with duck pâté, topped with cranberry compote or mushroom pâté or cream cheese and chives
- Parma ham wrapped around asparagus spears with hollandaise dip
- Foie gras de canard with Calvados, apple chutney on toasted

SERVED HOT

- Mini Indian selection with aromatic dip
- Mini vegetable spring rolls with plum and ginger dip V
- Mini chicken tikka kebab with yoghurt and mint dip
- Mixed cheese savouries

STYLISH HOT

- Long-tailed prawns wrapped in filo pastry with plum sauce
- Creamy smoked haddock in mini potato cups topped with caviar
- Mini Thai fishcakes with an aromatic dip
- Smoked haddock and fennel seed, served in filo pastry boats
- Pastry shells with seasoned beef topped with celeriac and potato mash
- Char-grilled beef fillet en croute with Béarnaise sauce
- Mexican meat balls with a chilli dip
- Mini vegetable frittata
- Chicken Yakatori skewers
- Chinese nests with crispy shredded duck
- Lamb kofti skewers with a mint and yoghurt dip



Sample Canapé Selection

HOT RUSTIC

- Baked sticky honey and mustard seed sausages
- Mini pork, apple and sage balls with whisky dip
- Mini mixed pizzas – choose your own toppings
 - Mini chive and cheddar jacket potatoes V
 - Toasted assorted cheese on French bread V
 - Dates wrapped in bacon
- Mini fish and chip cones - *Add 95p supplement*
- Mini Yorkshire puds with roast beef and horseradish - *Add 95p supplement*
- Mini home-made steak beef burgers with tomato relish - *Add 95p supplement*

CANAPÉS ON SPOONS

- Thai prawns on a crispy salad marinated in lemon grass and coriander
- Smoked chicken with herby micro salad and Italian vinaigrette
- Duck breast with plum and ginger on Chinese leaves
 - Crab Thai micro salad
 - Quails' egg salad with hollandaise sauce
 - Salmon tartare with anchovies and capers

CANAPÉ SHOT GLASSES

- Crayfish marinated in lime and chilli with crisp shredded leaves dressed in a fresh lime mayonnaise
 - Bloody Mary shot with celery stick V
- Shredded crispy duck with shredded lettuce, duck, cucumber strips, spring onion with an aromatic vinaigrette
- Prawn cocktail in Marie Rose sauce on a bed of iceberg lettuce and chopped tomatoes, topped with a tiger prawn and lemon



PRICING GUIDE

Please see your Event Coordinator for prices as it will depend on guest numbers, how many canapés per person you would like and whether you are having an afternoon tea or seated meal to follow.