



Canapés

A delicious selection of handcrafted canapés, perfect for welcoming guests & informal mingling.

Please note that these canapés are not suitable as a substitute for a full dinner.

All menus are provided as samples and are subject to change.

(SF - Superfoods)

Canapé Package Options

Minimum 20 people

Choose any 6 canapés

Choose **2** cold / **2** hot / **2** dessert

Choose any 8 canapés

Choose **3** cold / **3** hot / **2** dessert

Additional canapés

Available for a supplementary charge.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens, ingredients, or our suppliers' manufacturing processes are completely allergen-free.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian, (SF) Superfoods

Cold Canapé Selection

Duck choux bun, chilli cream cheese (D, W, E, S)
Chicken liver parfait with onion jam en croûte (E, D, W, SD)
SF Smoked chicken with cream cheese and red pepper relish (D, SD, W)
Madras prawn skewer, coriander and chilli (CR, MU, SD)
Crab and chilli brioche roll, Bloody Mary mayo (W, D, E, CR)
Hoisin duck mini spring roll, coriander emulsion (W, S, SD, SE)
SF Smoked mackerel pâté, fennel and apple, sourdough crouton (F, W, D, MU)
SF Welsh whisky cured salmon mousse with fresh dill and caviar (F, D, W)
Smoked salmon with quail egg & fried capers (F, D, W, E)

Plant-Based & Vegetarian Cold Canapés

🌿 SF Vegetable California rolls with soy and wasabi (V, W, S, SD, SE)
🌿 Sun-blushed tomato bruschetta with garlic and balsamic (V, W, SD)
🌿 Devilled potato filled with coronation cauliflower and black onion seeds (V)
SF Spinach and Gruyère cheese tartlets topped with avocado (V, D, E, W)
Whipped goat's cheese crostini, candied walnut and fig (V, W, WN, D)
Caprese crostini, sun-blushed tomato, fresh basil (V, W, D)
Truffle goat's cheese rolled in walnuts, beetroot relish (V, D, WN, SD)

Hot Canapé Selection

Smoked salmon croquette and pea purée (W, F, E, D, MU)
Sesame prawn toast with sweet and sour pineapple relish (CR, F, E, W, S, SE, SD)
Welsh coastal fish cakes with caper and chilli mayo (CR, F, E, W, D)
Moroccan beef kofta with saffron yoghurt and coriander (W, D)
SF Pulled Welsh beef Wellington with horseradish remoulade (W, E, D, MU)
SF Welsh lamb shoulder oggie with minted pea purée (W, E, D)
Filo-wrapped prawns with sriracha mayonnaise (CR, W, S)
Pulled beef shin arancini, gherkin mayo (D, E, W, SD, MU)
Pork and chorizo sausage roll (D, W, E)

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Canapés

Plant-Based & Vegetarian Hot Canapés

- 🌿 Spiced falafel with chilli hummus (V, SE, W)
- 🌿 Tandoori spiced aloo gobi spring roll, samba dressing (V, W, SD)
- 🌿 Moroccan vegetable and chickpea tart with hummus (V, SE, W)
- 🌿 Sundried tomato arancini with tarragon mayo (V, W)
- Welsh rarebit on toasted onion bread, chilli jam (V, MU, W, D, SD, E)
- SF Tomato and black olive tapenade puffs (V, D, W, SD)
- SF Goat's cheese, beetroot and chilli arancini (V, W, E, D, S)
- Caerphilly cheese rarebit empanada, Welsh chutney (V, D, W, E, MU)
- Crispy halloumi, BBQ glaze and spring onion (V, W, E, D, S)
- Smoked goat's cheese cromesquis, chilli dip (V, W, E, D)
- Mini vegetable samosa with mango chutney (V, W, SE, S)

Canapé Desserts

- 🌿 Chocolate brownie with blueberries (V, S)
- 🌿 Carrot & apple cake (V, S)
- Lemon éclair (V, E, W, D)
- Macaron assortment (V, E, D, W, A)
- Apple choux puff (V, D, E, W, S)
- Salted caramel chocolate tart (V, W, E, D, S)

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