



Canapés

A wonderful way to welcome your guests to the venue and start the celebrations, normally served with welcome drinks our canapés are a delicious and eloquent appetiser to keep hunger at bay and create a talking point. Our team will circulate and serve your canapés as your guests mingle before sitting down to the wedding breakfast.

3 Canapes per guest - £4.50pp

4 Canapes per guest - £5.25pp

5 Canapes per guest - £5.95pp

6 Canapes per guest - £6.95pp

Meat Warm

Mini Lamb Koftas with Cumin & Yoghurt Dip

Spicy Meatballs on Sticks with Fresh Basil & Tomato Sauce

Chorizo & Bean Bruschetta

Laverbread, Crab & Bacon Tartlets

Pan Fried Chorizo & King Prawn Skewers

Mini Welsh Rarebit & Bacon

Bourbon Glazed Belly Pork Bites

Chicken & Chorizo Skewers

Tandoori Chicken Skewers with Mint Yoghurt Dip

Southern Fried Chicken Skewers with BBQ Dip

Chicken Satay Skewers

Asparagus Spears Wrapped in Parma Ham & Parmesan Cheese

Meat Cold

Roasted Duck Pancakes with Cucumber, Spring Onion & Hoi Sin Sauce

Mini Beef, Creamed Horseradish & Chives Yorkshire Puddings

Baby Jacket Potatoes with Sour Cream, Crispy Bacon & Chives

Honey & Wholegrain Mustard Sausages with Sesame Seed & Apple

Mini Cheeseburgers with Lettuce & Tomato (£1 supplement)

Vegetarian Warm

Asparagus Spears with Hollandaise Dip

Mini Welsh Rarebit & Cherry Tomato En Croutes

Glamorgan Sausage Bites with Hollandaise Dip

Mini Goat Cheese Tarts, Topped with Caramelised Red Onion & Thyme

Vegetarian Cold

Spiced Halloumi & Olive Bites

Cucumber, Creamed Cheese, Olive & Rye Bites

Mini Jacket Potatoes, Topped with Crème Fraiche & Chives

Vegan Canapes

Italian Bruschetta with Tomato, Red Onion, Olive & Basil

Pitta Chips, Pomegranate, Aubergine & Mint

Falafel Bites with Sweet Chilli Dip

Fish Warm

Thai Fishcakes Topped with Lime Mayonnaise

Fish Cold

Crab Cakes with Caviar & Cream Cheese

Prawn Cocktail on Baby Gem Lettuce Bites

Salmon & Prawn Mousse En Croute, Topped with Smoked Salmon, Caviar & Dill

Smoked Salmon Blinis with Crème Fraîche & Caviar

Smoked Mackerel En Croute, Topped with Caviar

Sweet

Decadent Brownies, Topped with Fresh Cream & Raspberries

Welsh Cakes Topped with Fresh Cream & Strawberries

Miniature Lemon Meringue Pies

Miniature Banoffi Pies

Rich Chocolate Dipped Strawberries

Strawberry & Blueberry Mini Tarts with Whipped Cream

Mini Eton Mess Tarts

If you or your guests have any dietary requirements please advise us in advance and we will provide suitable alternatives.

For allergy information on any of our menus please click on our allergy information tab or speak to a member of our team

Prices quoted are based on a minimum order of 40 Guests, for smaller numbers a surcharge may need to be added