

The Anne Guy A la Carte Canapé Collection.....

This collection is ideal for clients wishing to opt for our a la carte service. Please choose from our extensive list of delicious hot and cold canapés

Cold Canapés

Fish

- Wafers of Scottish Smoked Salmon on a dill muffin topped with “caviar”
- Horseradish blinis with buttered beetroot and smoked mackerel
- Cucumber cups filled with creamy smoked trout mousse
- Marinated salmon skewers
- “Hot” smoked trout tartlet served with cucumber relish
- Smoked mackerel served on a ciabatta croute topped with a fig compote
- Scottish smoked salmon and Philadelphia cheese pinwheel served on a chive blini

Meat

- Seared fillet of balsamic beef topped with a red onion marmalade
- Fresh asparagus spears wrapped in Parma Ham
- Chicken liver parfait served on a toasted croute topped with a port jelly glaze
- Pastry case of smoked duck breast topped with a sweet and sour relish
- Jamaican jerk chicken skewers
- Slices of rare beef served on a toasted croute with a béarnaise sauce
- Spicy Oriental chicken served in a rolled crepe with chives.
- Red pepper pikelets topped with crème fraiche and a twist of Prosciutto

Vegetarian

- Courgette, red pepper and cream cheese roulade bruschetta
- Medley of cheese truffles
- Melting parmesan sableés with creamed goats cheese, oven dried tomatoes and pesto
- Quail egg basket served with celery salt
- Herb cream cheese in a croustade with sun-dried tomatoes, capers and olives
- Skewered Caprese tomato and mozzarella bites
- Cheese scone topped with creamed blue cheese and topped with a sweet red grape.
- Sweet mini red peppers filled with herb cheese served on a toasted croute
- Cheese straws served with a home-made tapenade dip
- Chef's Spanish frittata squares with a sweet pepper garnish
- Blinis topped with Madeira mushrooms

Hot Canapés

Fish

- Goujons of market fresh lemon sole seasoned with rock salt, served with a home-made tartare sauce
- Stir fried prawns in ginger and coriander
- Crystallised ginger and salmon fish cake served with a coriander infused mayonnaise
- Deliciously warming home-made mini fish pies
- Prawn and spring onion fritters

Meat

- Miniature Yorkshire puddings filled with rare roast beef topped with a horseradish cream
- Spicy chorizo mini tartlets
- Classic pigs in blankets
- Skewers of pork satay covered in peanut sauce
- Small hot dogs finished with an American mustard
- Mini lamb koftas served with a Raita dip
- Honey roasted chipolata sausages topped with sesame seeds
- 1960's "all the rage" vol-au-vents filled with tarragon chicken and crispy leeks
- Home-made mini beef burgers served with a tomato relish
- Spoons of pepper crusted fillet of beef with a béarnaise sauce

Vegetarian

- Baby baked potatoes topped with sour cream and chives
- Welsh rarebit topped with a home-made tomato chutney
- Stilton stuffed Somerset button mushrooms
- Mini Yorkshire puddings filled with a tarragon butter cooked mushroom
- Spicy baked potato wedges
- Vegetable spring rolls served with a sweet and sour dip
- Mini Yorkshire pudding filled with a tarragon butter mushroom



Pudding Canapés

- Chocolate profiteroles generously filled with thick double cream, topped with chocolate
- Cocktail meringues deep filled with Chantilly Cream
- A skewered trio of mini pancakes with mixed berries and maple syrup
- Tangy lemon meringue tartlets
- Cherry and almond frangipane tartlets
- Seasonal fruit shortbreads
- Strawberries dipped in chocolate
- Delicious mini brandy laced mince pies (seasonal)
- Chocolate brownies

Our canapés are made fresh to order so they look and taste fabulous at your event:

If our extensive list does not include one of your favourites, please do call us!

