

All About Catering

Canapés

Cold Canapés

Fish

Tuna Maki Roll with Wasabi, Pickled Ginger and Soy
Oak Smoked Salmon, Dill Cream Cheese and Lemon Blinis
Island Crab, Lemon Zest and Peashoots on Granary Toasts
Ginger Cured Mackerel, Beetroot and Basil Yoghurt Spoons
Gravadlax cured with Mermaid Gin, Ventnor Salt and Juniper on Pickled Cucumber and Rye
Chalk Stream Cold Smoked Trout on Potato Rosti with Crème Fraiche and Crispy Capers
Island Brown Crab Mayonnaise Sandwich with Lobster and 'Caviar'
King Prawn, Asianslaw, Wasabi Dressing, Garlic Chives on Brioche

Meat

Prosciutto, Fresh Fig and Bocconcini Skewers
Fillet of Island Beef wrapped in Cucumber with Carrot, Watercress and Wasabi
Brioche Crostini with Chicken Liver Parfait, Toasted Pistachios and Onion Chutney
Caraway Bread with Grilled Peach and Smoked New Forest Venison Salami
Charred Lamb Fillet, Tapenade and Yellow Pepper on Toasted Brioche
Five Spiced Duck with Crispy Seaweed and Plum Sauce on Toasted Tortilla
Tandoori Chicken, Mango, Chilli and Toasted Coconut on Mini Naan
Baby Yorkshire Pudding with Rare Beef, Horseradish and Cress

Vegetarian

Baby Paprika Roasted Potatoes with Sour Cream and Chives
Gallybagger Shortbread with Whipped Rosary Goats Cheese and Vegetable Crisp
Butternut Squash, Sweet Potato and Sage Frittata with Black Olive Mascarpone
Jerusalem Artichoke, Truffled Borthwood Brie and Spiced Honey
Goats Cheese Cake with Red Onion Jam
Chicory with Whipped Feta and Sunblushed Isle of Wight Tomatoes
Wild Mushroom Pate on Toasted Brioche with Celery Leaf
Vintage Cheddar Cheese Straws with Paprika and Flat Parsley

Vegan

Mermaid Pink Gin Watermelon with Vegan Feta and Fresh Mint
Agave Roasted Heritage Carrot and Scheese Blinis
Beetroot and Chickpea Rosti topped with Spiced Houmous
Balsamic Glazed Beetroot and Scheese Blinis
Spicy Gazpacho Shots

All prices are quoted ex-VAT

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Canapés 2026

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Hot Canapés

Fish

Tempura King Prawn with Citrus Aioli
Coconut Crumbed King Prawn with Sweet Chilli Aioli
Steamed Prawn, Ginger and Spring Onion Wonton with Soy Dipping Sauce
Seared Scallop on Sweetcorn Blinis with Black Butter and Pickled Apple
Panko Crumbed Lobster with Sweet Chilli, Coriander and Rice Vinegar
Crab Cake with Red Pepper and Chilli Mayonnaise
Smoked Haddock Florentine Tartlette
Crispy Hake Goujon with Caper Mayonnaise

Meat

Panko Crumbed Pulled Pork with Sticky Glaze and Apple Sauce
Madeira Soaked Prune with Goats Cheese wrapped in Pancetta
Chicken Satay Skewer with Peanut Crumb, Nigella Seeds and Coriander Leaf
Moroccan Spiced Lamb on Mini Flat Bread with Pomegranate Tzatziki
Honey and Soy Glazed Pork Belly with Vietnamese Sweet Sauce
Pan-fried Black Pudding topped with Pea Puree and Crispy Pancetta
Pork Cocktail Sausages glazed in Honey and English Mustard
Charred Fillet of Beef with Bearnaise Sauce and Crispy Potatoes

Vegetarian

Twice-baked Isle of Wight Blue Soufflé
Asparagus, Parmesan and Chive Arancini
Red Onion Marmalade Tartlette with Crispy Fried IW Blue and Pickled Pear
Charred Focaccia with Isle of Wight Blue and Confit Grapes
Gallybagger Doughnuts with Caramelised Shallot Chutney
Wild Mushroom, Cream Cheese and Pistachio Pastilla
Beetroot and Chickpea Rosti topped with Feta
Tempura Vegetables with Sweet Chilli Mayonnaise

Vegan

Arreton Valley Heritage Tomato and Sweet Onion Tartlette
Butternut Squash and Onion Pakoras
Popcorn Cauliflower with Tomato and Chilli Compote
Beetroot, Lentil, Curried Squash Spring Roll
Panko Crumbed Aubergine with Smoked Tomato Dip

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Sweet Canapés

Shot Glass Panna Cotta with Passion Fruit
Baby Meringues with Raspberries and Cream
Lemon Curd and Blueberry Tartlette
French Toast topped with Caramelised Banana and Toffee Drizzle
Dark Chocolate and Rum Truffles

Notes of Guidance on Quantities

~ For a pre-dinner drinks reception, or at a wedding ~
for ½ hour – a minimum of 4 items,
or for an hour - a minimum of 6 items,
or an hour and a half – a minimum of 8 items

~ For a drinks party ~
Allow 10-12 items

Prices

All canapes are £2.50 each

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