

Canapé & Nibble Menu

CANAPE AND NIBBLE MENU

3 CANAPÉS PER PERSON = £6.90

4 CANAPÉS PER PERSON = £8.20

5 CANAPÉS PER PERSON = £9.25

6 CANAPÉS PER PERSON = £10.35

7 CANAPÉS PER PERSON = £12.00

8 CANAPÉS PER PERSON = £12.60

9 CANAPÉS PER PERSON = £14.10

10 CANAPÉS PER PERSON = £15.75

All canapés are inclusive of service if x 3 or more are ordered, if not there is a £4 per person charge for drink receptions

Cold Canapés

Sicilian aubergine caponata on crostini

Asparagus and goat's cheese frittata with a cherry tomato confit

Grilled pear with rocket and fennel wrapped in prosciutto

Smoked salmon, dill cream and spinach roulade

Beetroot cured salmon on buckwheat blini with a horseradish cream

Marinated feta with lemon and fennel seed, cucumber, mint and black olive skewers

Goat's cheese, roast fig and walnut lolly pop

Tomato, mozzarella, olive and basil skewer

Smoked salmon and cream chive tartlet

Mini poppadum with chicken tikka, mango chutney and coriander

Quail egg and crispy bacon filo croustade

Sweet pepper frittata with tomato jam

Hot Canapés

Red onion and mature cheddar mini quiche

Aubergine, mozzarella and basil pesto focaccia

Thai coconut and ginger chicken skewer with sweet chilli dip

Stilton and leek tartlet

BBQ pulled pork in a sesame seed bun with a spicy coleslaw

Rare roasted Somerset beef with creamy horseradish Yorkshire pudding

Local pork sausage, mustard mash and caramelised onion chutney

Sweet potato, cumin and chickpea samosa with yogurt mint dip

Rosemary marinated cod wrapped in pancetta

Coconut and red thai curry beef with cucumber and mint on stick

Chicken and sesame teriyaki skewers

Mini oven baked potato with cream and spring onion

Spiced lamb kofta with mint raita

Devils on horseback

Spinach and feta filo parcel

Mini cheeseburger with tomato chutney

Tomato , olive and goats cheese focaccia

Thai fish fritters with a sweet chilli sauce

Wild mushrooms and parmesan tartlet

Vegetable Bhaaji with coconut chutney

Roasted cocktail sausages with honey and wholegrain mustard

Afternoon Tea Canapes

Mini scone with clotted cream and strawberry jam

Meringue pavlova with raspberry

Sandwich bites size

Lemon meringue tartlet

Chocolate brownie

Shot Glass Canapés

Chilled Andalusian gazpacho shot

Chilled pea, avocado and mint shot

Asparagus mousse with goats cheese

Moroccan tomato and lentil hot soup shot

Nibbles

Choose 2 per person

Parmesan shortbread

Palmier with olive tapenade and pecorino

Marinated mixed olives

Poppy seed cheddar cheese straws

Curried parsnips crisps

Gougeres (cheese puffs)

Spiced mixed nuts

The French Kitchen

Wedding Caterers in Somerset

<http://www.thefrench-kitchen.co.uk>

Travel cost may apply depending on location. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Prices exclude VAT

DON'T KEEP US A SECRET - IF YOU LIKE IT, SHARE IT!