

Canapé Menu 2026

Minimum order of 3 canapés per person for a minimum of 15 guests

3 canapés at £15
4 canapés at £19
6 canapés at £26
8 canapés at £32

Cold Canapés

Smoked Salmon, Crème Fraîche, Citrus & Dill Roulade
Dorset Crab & Bramley Apple Tartlet (D)
Baked Red Beetroot & Goats Cheese Parcel (V, VE)
Coronation Chicken & Coriander Croustade (D)
Pickled Seaweed, Cucumber & Radish Roll (G, D, V, VE)

Warm Canapés

Tempura Tofu, Black Sesame, Ketjap Manis & Spring Onion (G, D, V, VE)
Smoked Haddock Brandade, Saffron & Paprika (G)
Rose Harissa & Sussex Charmer Cheddar Cheese Gougères (V)
Dingley Dell Pork Sausage Roll, Toasted Seeds & Chutney Purée
Sun Dried Tomato & Red Onion Mini Flan (D, V)
Chestnut Mushroom Arancini, Cep Purée & Chives (G, D, V, VE)
Roasted Aged Beef, Nasturtium & Horseradish Blini

Chef Choice Canapés £13.50

Three different canapés chosen by the kitchen team to compliment your menu and dietary choices.

Key : (G) no gluten containing ingredients, (D) dairy free, (V) vegetarian, (VE) vegan.

Our team are here to help, so please do not hesitate to ask if you have any special dietary requirements.

Unfortunately, we cannot guarantee that any of our food does not contain traces of any allergens.