

CANAPÉS

Our canapés are the introduction of what is to come, or if you are just having drinks, the main event!
We have some classic combinations and some stuff to test those taste buds. Minimum order of 50 people is required.

£16 PER HEAD

Choose any 4 bites



£20 PER HEAD

Choose any 6 bites

MEAT

SESAME FRIED CHICKEN BITES

Chicken bites marinated overnight in special BBQ sauce, rolled in black and white sesame seeds, served with sour cream dip

3 MEAT EMPANADA

Minced pork, beef & veal, spiced up, sauced up, fresh garden peas, baked into a traditional mini Mexican pasty and served with red pepper pesto

STICKY OX CHEEK CROQUETTES

Spiced rubbed ox cheek, slow cooked for 12 hours, coated in sticky glaze and Feuilles de Brick pastry. Served with a spicy mayo

MINI PRETZEL REUBENS

House-baked all butter mini pretzels, pastrami, sauerkraut, Bloody Mary style dressing, swiss cheese, American mustard

BAKED BEEF MEATBALLS

Deliciously crispy panko breaded meatballs coated in a parmesan crust then baked until golden brown. Served on a tomato Ragù

SCOTCH EGGS

Soft boiled egg, wrapped in sausage and covered in breadcrumbs. Served in half and topped red onion chutney

CHICKEN GYOZAS

Asian style parcels filled with chicken, soy sauce and vegetables. Served with a sweet chilli soy sauce

DUCK GYOZA

Asian style parcels filled with duck, soy sauce and vegetables. Served with a sweet chilli soy sauce

CROQUETAS DE JAMÓN SERRANO

The classic combination of oozy ham and cheese centre with a crunchy breadcrumb coating and served with sweet chilli jam

MINI BEEF BURGERS

100% Yorkshire reared mini beef burgers, swiss cheese, baby gem, red onion and burger sauce on a toasted brioche bun

MINI CHICKEN BURGERS

Grilled honey and Sriracha chicken, swiss cheese, baby gem, red onion and chilli jam on a toasted brioche bun

FISH

FRITTURA DI PESCE

Fried prawn cone, smoked sea salt and lemon pepper

MACKEREL AND HORSE RADISH TOAST

Flaked smoked mackerel, fresh horseradish, pickled beets on toasted crostini

PRAWN COCKTAIL

Baby gem wrap, tempura prawn, Bloody Mary sauce, grated pickle

MINI FISH TACOS

Grilled Haddock, with a fresh mango and lime salsa in a mini tortilla

MINI FISH & CHIPS

Small pieces of haddock and mini fries served with a rocket & caper mayo and fresh lemon

THAI SALMON FISH CAKES

Flakes of salmon with chilli, garlic, ginger and lime. Served with sweet chilli and vegetable ribbons

VEGETARIAN

TRUFFLE FIGGY CHEESE TOAST

Yellison's goats cheese, Turkish figs, truffle honey, on toasted crostini

BUTTERNUT CURRY CROQUETTES

Roasted butternut squash, curried Béchamel, bread crumbed and fried, served with coriander yoghurt

ARANCINI

The epitome of southern Italian street food, these small risotto balls are stuffed with mozzarella, dredged in breadcrumbs, and deep fried. Choose either tomato or wild mushroom.

MINI HALLOUMI BURGER SLIDERS

Cajun breaded halloumi, baby gem lettuce, red onion and spicy mayo on a toasted brioche bun

VEGAN

FALAFEL BITES

Deep-fried ball shaped fritter, made from chickpeas and spices. Served with garlic yoghurt, chilli & dill

TOMATO BRUSCHETTA

Toasted slice of ciabatta, rubbed with garlic and topped with extra-virgin olive oil, tomatoes, basil and salt

MAKI ROLLS

A traditional sushi roll, sushi rice, nori seaweed with avocado and cucumber filling. Served with pickled ginger, wasabi and soy

POPCORN CAULI BITES

Cauliflower florets in a crispy breadcrumb, served with a vegan garlic dip



THE
FAVERSHAM

DESSERT CANAPÉS

Our classic dessert combinations reimagined in smaller bite-sized portions for the same level of indulgence at any style of event.

£11 PER HEAD

Choose any 3 bites



£13 PER HEAD

Choose any 4 bites

BROWNIES AND BLONDIES

Cut into bite size chunks and topped with caramel sauce

CLASSIC LEMON TART

Individual mini shortcrust pastries with zingy lemon filling and raspberry coulis

TIRAMISU CHOUX PASTRY BUNS

*Piped pastry puffs filled with a light mascarpone and coffee filling.
These are a real after dinner delight*

MINI PAVLOVAS

House-baked meringue, honey, summer fruits, crushed raspberry, cream

DOUGHNUT BITES

Cinnamon coated, with a vanilla cream dip

INDIVIDUAL BAKED CHEESECAKES

Sharp raspberry puree swirled through a creamy white chocolate cheesecake filling on a biscuit base

MINI CHOCOLATE FUDGE CAKES

*Bruce Bogtrotter style chocolate cake, just not quite the portion size,
with warm chocolate fudge sauce and fresh cream*

FAVERSHAM
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