

CANAPÉ MENU

If you wish to have Canapés with your drinks, we would recommend providing 3 or 4 canapés per person if you are having a 3 course menu or up to six if you are having a 2 course menu. Alternatively, if your menu option includes a starter, you can exchange this for 5 canapés instead.

Traditional Selection:



- Smoked Salmon Cone with Agruvar & Cucumber
- Prawn with Mango & Avocado Salsa in a Filo Cup
- Ham Hock Rillettes Crostini with Mustard
- Chorizo & Mash served in Chinese spoons
- Chilli & Orange Chicken Liver Pate served on roundels of Olive Oil Fried Bread
- Gravadlax with Horseradish Cream served on roundels of Olive Oil Fried Bread
- Goats Cheese & Red Onion Marmalade on a grilled Crostini (V)
- Goats Cheese & Pancetta with Red Pepper & Sweet Chilli Jelly in a Vegetable Cup
- Goats Cheese Croquettes with Beetroot Relish & Basil Pannacotta (V)
- Squash, Bacon & Mozzarella Croquette
- Lebanese Filo Lamb Parcels with a Raita dip
- Smoked Salmon Blinis with Cream Cheese, Agruvar and Dill
- Tuna Sashimi coated in Sesame Seeds with a Wasabi Dressing
- Crostini with Broad Bean and Mint Mash (V)
- Slow cooked Borlotti Beans served in a puff pastry cup with Parsley and deep fried Sage (V)
- Spanakopita - Feta Cheese and Spinach in Filo parcels (V)
- Tomato Risotto Bonbon (V)

Antipasti Selection:

Antipasti as Canapés consists of 6 items, this is priced at £6 per person

This format of Canapés is waitress served on black platters with cocktail sticks and napkins available.



Please choose 2 of the following:

*Milano Salami**
Chorizo
Napoli Salami
*Prosciutto**
Finocchiona Salami (with fennel)
Soppressata Salami (spicy chilli)

Please choose 2 of the following:

*Marcana Almonds**
Kalamata Olives
*Coriander Olives**
Agli Olivia Olives
Salted Cashews
Green Walnuts

Please choose 1 of the following:

Manchengo cubes
Queso de Romero
*Pecorino**

Please choose 1 of the following:

Courgette Flowers (Seasonal)
Courgette Fritti
Balsamic Onions
*Stuffed Rodeo Peppers with Olives & Rocket**
Stuffed Rodeo Peppers with Olives & Anchovy

**Italics indicates South Farm's preferred selection*

Oriental Selection:



- Beef Won Tons
- Chicken Satay (served with Satay dipping sauce)
- Crispy Duck croustades with Hoi Sin sauce
- Crispy Aromatic Duck Pancakes
- Tempura Prawns served in shot glasses with Sweet Chilli Sauce
- Sesame Prawn Toast
- Red Curry Fish Cakes
- King Prawns in Filo Pastry
- Vegetable Samosa (V)
- Vegetable Spring Rolls (V)

Served with Sweet Chilli or Plum Sauce