



TheCumbrianChef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

Canape Events Menu

BESPOKE TO YOU

Our delicious canapés are proudly presented on rustic boards and served to your guests by our professional team. These tempting mouthfuls offer a delicious greeting for your guests

If you are thinking of holding an event and wanted something least formal than a sit-down meal.

What size are the canapés?

All our canapes are designed to be consumed in one or two bites, leaving you to want another.

How many canapés can I order?

You can order as many canapes as you like, we have no limit, but we do have a minimum of 15 canapes per item, as the expression goes the more the merrier.

Some of our guests have allergies, do you cater for this?

Absolutely, we have vegan, vegetarian and gluten-free canapé options available. We are also more than happy to work with you to create a completely bespoke menu to match your style, taste or event theme. Please contact us to discuss.

How many do you recommend per head?

We recommend serving around six-eight canapés per person for a one-hour event and two more per person for every hour after. But it's completely up to you. It all depends on the event timing, whether or not guests will have eaten before or after, and if a starter, main, dessert will be served.

Hot Meat

Beef brisket Blackstick blue croquette

Crispy buttermilk chicken - grain mustard mayonnaise **GF**

Lamb koftas -Tzatziki

Cold Meat

Shredded duck pancake - hoisin sauce **DF**

Rare beef, potato rosti - horseradish **GF**

Cumbrian air-dried ham - peach, pea shoots **GF**

Hot Fish

Battered Fish - chips - tartar sauce

Fish cakes - sweet chilli dip

Pancetta - Queen scallop brochettes **GF/ DF**

Cold Fish

Garlic chilli king prawn - skewer **GF/ DF**

Salmon gravalax - crème fraiche - pomegranate - blinis

Pumpernickel - smoked halibut - avocado - seaweed **DF**

Hot Vegetarian

Butternut squash arancini - saffron aioli **V**

Courgette fritters - Hawkshead tomato relish **GF/ V**

Gruyere - -truffle toastie **V**

Cold Vegetarian

Cranberry - ricotta - pistachio crumb - crostini **V**

Goats cheesecake - red onion jam **V**

Baby mozzarella - basil - sun-blushed tomato skewer **V/ GF**

Hot Vegan

Baked polenta chips - tomato pepper dip **GF/ DF/ VG**

Mini black bean burger - relish- gem leaf **VG**

Courgette fritters - Hawkshead tomato relish **GF/ GF**

Cold Vegan

Rainbow vegetable spring roll - peanut dipping sauce **VG/ GF/ DF**

Roasted grape, jalapeno, Sweet potato crostini **VG/ GF DF**

Indian spiced cauliflower, beetroot harissa **VG/ GF/ DF**

GF - Gluten-Free / **DF** - Dairy Free / **VG** - Vegan

This menu will be available to all bookings up until 30th November 2021.