

CANAPÉS

Minimum order of 50 guests

VEGETARIAN CANAPÉS

Barquettes • red onion • blue cheese
Roasted Cherry Tomato, Thyme & Parmesan Shortbread
Quail Egg Shortbread Tart • microcress
Wild Mushroom, Herb & Mascarpone Croustade
Peppered Halloumi & Marinated Olive Skewers (GF)
Sun-Dried Tomato & Cream Cheese Beetroot Tart
Beetroot Tart topped with asparagus
Cherry Tomato & Mozzarella • pesto drizzle (GF)
Savoury Cheese Straws • kalamata olives
Watermelon & Feta Skewers
Cranberry Scones
Blue Cheese Mousse • poached pears
Waldorf Salad Cup

VEGAN CANAPÉS

Bruschetta • roasted pepper • sun-dried tomato (DF)
Grilled Vegetable & Olive Skewers (GF/DF)
Beetroot Tart • tomato & olive tapenade (DF)
Vegetable Crudités • breads • dips (GF/DF)
Tofu Croquette
Jackfruit Wings (DF)
Beetroot Tartar on Pumpernickel (DF)
Watermelon, Cherry Tomato & Mint Skewer (GF/DF)
Smashed Avocado • sourdough • beef tomato concasse (DF)
Roast Butternut Squash & Sweet Drop Pepper Skewer (GF/DF)
Rainbow Spring Rolls (DF)
Garden Pea & Fresh Mint Pesto • sourdough • roasted peppers (DF)
Arancini
Kimchi & Tofu Tart
Stuffed Peppers

MEAT CANAPÉS

Chicken Skewers • ginger • lemon & coriander dip (DF/GF)

Spicy Sticky Beef Filo Cups • rocket salad

Parma Ham-Wrapped Asparagus • saffron aioli (DF/GF)

Hoisin & Herb Smoked Chicken Pancake • crunchy vegetables (DF)

Shredded Smoked Duck Rolls • rice paper • cucumber • spring onion • plum sauce (DF/GF)

Sticky Cumberland Sausages • honey • seeded mustard (DF)

Mini Poached Quail Scotch Eggs • curried mayonnaise

Chicken Yakitori Skewer • ginger soy dressing (DF/GF)

Smoked Chicken Coronation • poppadom (DF/GF)

Chicken Drumlets (DF/GF)

FISH CANAPÉS

Scottish Salmon Lollipop Skewers • treacle cure (DF/GF)

Buckwheat Blini • smoked salmon • crème fraîche

Prawns • crisp cava cup • lime • coriander • chilli

Crab & Avocado Crisp Shells

Savoury Shortbread Tart • smoked haddock • spinach

Spicy Prawn Filo Tarts • mango salsa

Scorched Mackerel • sweet potato rosti

Sriracha King Prawns • wasabi & lime aioli (DF/GF)

DESSERT CANAPÉS

Mini Lemon Meringue Pie • lemon curd

Chocolate Brownie Squares

Fresh Fruit Tart • crème patisserie

French Macarons • pistachio • strawberry • chocolate

Chocolate-Dipped British Strawberries (GF/DF)

Profiteroles • cream • salted caramel or chocolate

CANAPÉ PACKAGES

Seven Selection

Choose any 7 canapés
£29.50 + VAT per person

Nine Selection

Choose any 9 canapés
£34.50 + VAT per person

Twelve Selection

9 savoury & 3 sweet
£39.50 + VAT per person

SERVICE

Service staff:

£120.00 + VAT per 25 guests (4-hour cruise)

Price includes waiting staff for up to 4 hours.

Additional hours: £20.00 + VAT per staff member per hour.

Chef required for hot canapé service: £150.00 + VAT

Important Information

Most canapés can be served hot upon request.

Hot service requires a chef on board.

The kitchen is not nut-free; traces may be present in all items.

All dietary needs and menu selections must be submitted at least 1 week before the charter date.

Requests submitted after this deadline cannot be guaranteed.

While the caterers will endeavour to match the menu, they reserve the right to substitute items of similar value.
