**Canapés**

***Never underestimate how hungry your guests may be, especially if they have travelled some distance to you. Our mouth-watering Canapés are sure to be a grateful welcome. Encompassing the perfect balance of flavours, bases, colours and textures and mixing classic favourites with contemporary ideas to ensure there is something for everyone.***

***If your reception is followed by dinner, we suggest allowing a minimum of 5 Canapés per person.***

***A couple of Sweet Canapés circulated during the end of your Reception is a subtle yet stylish way of signalling that this stage of the day is coming to an end.***

**5 Canapés - £5.95pp (inclusive of vat)**

**Each additional Canapé will be an additional £1.20 pp (inclusive of vat)**

**Hot**

Chorizo & Bean Bruschetta

Asparagus Spears with Warm Hollandaise Dip (V)

Mini Glamorgan Sausages (V)

Laverbread, Crab & Bacon Tartlets

Pan Fried Chorizo & King Prawn Skewers

Thai Fishcakes Topped with Lime Mayonnaise

Spiced Meatballs, Served With A Salsa Dip

**Cold**

Asparagus Spears Wrapped in Parma Ham

Italian Bruschetta With Tomato, Olive, Basil & Garlic (V)

Roasted Duck & Hoi Sin Pancake Rolls

Mini Jacket Potatoes, Topped with Sour Cream & Chives

Mini Beef & Horseradish Yorkshire Puddings

Goats Cheese & Red Onion Chutney Tartlets (V)

Mini Welsh Rarebit with Bacon

Crème Fraiche Blinis With Caviar

Pitta Chips, Pomegranate, Aubergine & Mint

**Sweet**

Welsh cakes, Topped with Fresh Cream & Strawberries

Lemon Meringue Tarts

Cheesecakes

Decadent Brownies, Topped with Fresh Cream & Raspberries

***\*Prices include waiting staff & vat***

***\*Minimum order is 50 people***