

THE FLAVOUR KITCHEN CANAPÉ & BIG BITES MENUS 2024





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We have two types of Canape menus: **Drop off** (including re-heatable canapes) and **Chef Onsite Finished**.

Our **Drop Off Menus** are designed for parties where a chef is not required or onsite cooking/food prep is not permissible. If you do want some warm canapes, we can deliver a selection of re-heatable canapes which you can pop in the oven to warm through.

Our **Onsite Chef Finished Menus** are great for longer events, where there is a bit of space for chefs to warm (if required) and finish the canapes just before service. You can also choose from the Drop Off Canapes menus if opting for this service.

Pricing & Packages

Canapes - Prices are £2.25+VAT per canapé, £8.50+VAT for four (Discounts available for larger booking).

Big Bites are £3.25+VAT per item. Minimum order £400.00+VAT

For **Drop Off Menus**, we charge delivery (and parking if required). Charges start from £35.00+VAT

For **Onsite Chef menus**, chef fees are £25.00 p/h for the lead chef and £20.00 p/h for additional chefs (required for larger events). We may also charge a delivery and parking charge.

We suggest ordering 5-6 canapes pp for a short reception (1-2 hours) and 8-10 canapes pp for a longer event (up to 3 hours).

Allergies/Dietary Requirements

Please advise of any dietary requirements or guests with allergies when ordering. Many of our canapés are naturally gluten and/or dairy free but we can also adapt many of our other canapes to be gluten or dairy free – please advise if this is required when ordering). We can also adapt many our vegetarian canapes to be vegan – please ask for further details

G - Gluten; E - Eggs; M - Milk; S - Soy; S - Sesame; F- Fish; C - Crustacean; Mo- Molluscs; P - Peanuts; N - Nuts; Ce - Celery; Mu - Mustard; Su- Sulphides; L - Lupin

CANAPES

DROP OFF CANAPES

VEGAN

Spiced Cauliflower Fritters w, Coconut & Lime Salsa (G)

Miso Glazed Aubergine Skewers (Se, S)

Tomato Tart Tatin w, Balsamic Pearls (G)

Superfood Summer Roll w, Peanut & Chilli Dip (P, S, Se)

Veggie Haggis Tarts w, Red Onion Marmalade (G, Ce)

Caramelised Mushroom Vol-au-Vent (G)

FISH

Beetroot Rosti w, Smoked Trout and Dill Hollandaise (F, M, Mu, E)

Hot Smoked Salmon Scotch Quails Egg w, Lemon Mayo (E, F, G, M, Mu)

Teriyaki Salmon Skewers w, Ginger Soy Dip (S, Se, F)

Cucumber Cups of Thai Crab Salad w, Fried Shallots (G, C, F)

Sloe Gin & Beetroot Cured Salmon, Horseradish Creme on Buckwheat Blini (G, E, F, M)

Lobsta' Roll - Lobster & Crayfish Salad in Choux Buns w, Hollandaise (C, G, M, E)

Chilli & Lime Dressed Crab on Toasted Brioche (C, G, E, M)

Juicy Harissa King Prawns w, Lemon Mayo (C, E, Mu)

VEGETARIAN

Sweetcorn Fritters w Avocado Salsa (M, E, G)

Aubergine Fritter w, Walnut, Pomegranate and Saffron Yoghurt (G, N, M, E)

Roasted Beetroot, Goats Cheese and Hazelnut Tartlets (N, M, G)

Roasted Squash, Blue Cheese and Candied Pecan Filo Cups (N, M, G)

Slow Roast Tomato, Goats Cheese on Parmesan Sable

Honey Glazed Pear & Gorgonzola Crostini(, G)

MEAT

Five Spiced Duck Breast with Cherry Compote Crostini (G)

Chicken Liver Parfait, Sauternes Gel & Crispy Chicken Skin on Toasted Brioche (G, E, M)

Rare Sirloin of Beef on Parmesan Shortbread w, Rocket Pesto (G, E, M)

Crispy Duck Summer Roll w, Plum Dip (S)

Venison Carpaccio w, Pecorino, Rocket & Truffle (M)

Thai Style Chicken Skewers w, Satay Sauce (P, Se, F, S)

Saffron Chicken Filo Cigars with Honey (G, M, Se)

Little Yorkshire Puddings w, Roast Beef & Horseradish Creme (G, E, M)

ON-SITE CHEF CANAPES

VEGAN

Korean Glazed Tofu with Pickled Cucumber Skewers (S, Se)

Mushroom Gyoza with Sesame Dip (Se, G, S)

Kimchi Fritters w, wasabi vegan mayo (S, Se, G)

Tempered Cauliflower Fritters with South Indian Coconut Salsa (G)

Veggie Haggis Kofta with Mango Chutney (Mu, G)

Carrot Pakora w, lime vegan mayo (G)

FISH

Scallop, Black Pudding and Bacon Crostini (Mo, G)

Crab Croquette w, Saffron Aioli (C, G E, M, Mu)

Prawn Wontons (C, G, S, Se)

Tequila & Lime Prawn Tacos w, Avocado Relish (C, G)

Rosti w, Smoked Salmon and Horseradish Creme (F, G, E, M, Ce)

Blackened Salmon Skewers with Pineapple Salsa (F, Ce)

Confit Potatoes w, Creme Fraiche & Caviar (F, M, E, G)

Hot Smoked Salmon & Avocado on Crispy Sushi (F, Se, S)

VEGETARIAN

Comte & Truffle Croquette (M, E, G)

Fig, Whipped Goats Cheese, Honey and Walnut Crostini (N, M, G)

Jalapeno and Jack Cheese Poppers w, Chipotle Mayo (G, E, M, Mu)

Quails Egg and Mushroom Toasts w, Hollandaise (E, M, Mu, G)

Tomato and Gruyere Choux Fritters (M, E, G) HOT

Pumpkin, Parmesan and Sage Arancini w, Rocket Pesto (G, E, M)

MEAT

Chilli Caramel Pork Belly Bite w, Peanut Caramel (Se, S, F, P)

Mini Reuben - Mini Bagel w, Salt Beef, Pickle, Melted Swiss Cheese (M, Mu, G, E)

Confit Duck, Feta and Caramelised Onions Tarts (G, M)

Seared Venison on Game Chips w, Red Currant Jelly

Lamb Shish Skewers w, Mint Yoghurt

Rare Sirloin of Beef Skewers w, Bearnaise Sauce (E, Mu, M)

Japanese Fried Chicken w, Wasabi Mayo (G, E, Mu, M)

DROP OFF REHEATABLE CANAPES (ALSO AVAILABLE W, ONSITE CHEF)

Mushroom and Taleggio Arancini with Arrabiata Dip (M, G, E) (Vegetarian)

Kimchi & Cheddar Croquettes w, Umami Mayo (M, G, E) (Vegetarian - can be made vegan)

Feta, Mint and Spinach Borek w, Honey Drizzle (M, G) (Vegetarian)

Squash and Pecan 'Sausage' Rolls (Vegan) (N, G)

Sweet Potato Fritters w, Lime Creme Fraiche (M, G)

Thai Fish Cakes w, Sweet Chilli Sauce (F, Mo, S, Se, G)

Salt Cod Croquettes w, Saffron Aioli (F, G, M, E)

Harissa Lamb Sausage Roll w, Raita (G, E, M)

Pulled Pork Croquettes w, BBQ Sauce (Ce, G, E, M, Mu, S)

Chorizo Croquettes with Roasted Red Pepper Sauce (G, E, M)

DROP OFF DESSERT CANAPES

Little Lemon Posset Pots (M)

Salted Caramel Brownie Bites (M, E, G)

Hazelnut and Chocolate Kisses (M, E, G)

Vegan Chocolate Brownie Bites (G)

Chocolate Ganache Pots (M)

BIG BITES



BIG BITES – COLD DROP OFF

VEGAN

Lemongrass Tofu Bahn Mi (G, S, Se, P)

Veggie Haggis Kofta in Mini Pitta w, Tahini Slaw (G, Se, Ce)

Spiced Potato & Pea Samosa (G, Mu)

Vegan Club Sandwich Bites (G, Mu)

FISH

Thai Fish Cakes w, Green Mango Salsa (F, G, E, Se, S, P)

Lobsta Roll - Lobster and Crayfish Salad in Mini Brioche Roll (C, G, E, M, Mu)

Fish Koftas w, Beetroot Slaw Flatbreads (F, G, M, Se)

VEGETARIAN

Spinach, Red Pepper and Goats Cheese Frittata Slider (G, E, M)

Veggie Haggis Scotch Egg w, Roasted Tomato Salsa (G, E, M, Mu)

Vegetarian Club Sandwich w, Provolone, Pesto, Grilled Peppers (G, M, E)

MEAT

CHicken Shawarma in Mini Pitta w, Tahini Slaw and Pickled Onions (Se, G, E, M)

Parmesan Chicken Brioche Sliders w, Caesar Salad (G, E, M, Mu, F)

Steak, Caramelised Onion & Blue Cheese Slider (G, E, M, Mu)

Curried Scotch Eggs w, Coronation Mayo (E, M, Mu, G)

Korean Beef Slider w, Kimchi Mayo (G, S, Se, E, M, Mu)

Lemongrass Pork Bahn Mi Bites (Se, F, S, G, Mu, E)

BIG BITES – HOT/ONSITE CHEF PREPARED

VEGAN

Vegan Truffled Mac'n'Cheese Pots (G, S) (Vegetarian Version Available)

Chipotle Squash, Vegan Cheese and Blackbean Empanadas (G)

Korean Tofu Slider w, Kimchi Slaw (Se, S, G)

Spiced Potato Samosas with Mango Chutney (G, Mu, S) (G, Mu)

FISH

Fish & Chip Cones with Minted Mushy Peas & Tartare Sauce (F, G, E, M)

Bajan Style Fish Tacos (G, M, E)

Fish Finger Slider (F, G, E, M)

Po'Boy Sub - Crispy Shrimp, Louisiana Remoulade in Mini Baguette (G, C, E, M, Mu Ce)

VEGETARIAN

Vegetarian Feta, Spinach and Mint Spinach Parcels w, Honey Dressing (G, M)

Beetroot and Feta Slider w, Carrot Slaw (G, E, M, Mu)

Kimchi and Cheese Croquettes (can be made vegan) (G, Se, S, M, E)

MEAT

Venison Slider with Blue Cheese and Redcurrant Compote (G, E, M)

American Cheeseburger Slider (G, E, M)

Korean Beef Slider w, Kimchi Mayo (G, S, Se, E, M, Mu)

Lemongrass Pork Bahn Mi Bites (Se, S, F, G)

Crispy Duck Pancakes (G, S, Se)

Mini Hot Dogs with Fried Onions and Mustard (Mu, G, E, M)

Braised Beef Bao Buns w, Asian Slaw (Se, S, G)

Lamb Shish w, Green Salad Pittas (G, M, Se)