



duxford country kitchen  
catering with style and value

# Canapé menus

**Thank you viewing our menus and pricing.**

Our waiters serve the canapés on silver platters, one type of canapé at a time. This is done to ensure there is no misunderstanding of what they contain for the guests that have food intolerances. But it is your special day, so if you want this done differently, then just ask.

If you require the delivery & leave option, then we will have the canapés on silver disposable platters. If you require the canapés to be served then a supplement of £1.00 per person for up to 2 hours will apply. There is also a minimum charge of £650.00 for this option.



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## Canapés

VI Vegetarian

### Fish

Oak Smoked Salmon, Cream Cheese, Caviar and Dill Blinis  
Tuna Rilette on Greek Cucumber  
Butterfly King Prawns with a Sweet Chilli Dip  
Baby Madeline with Salmon Carpaccio  
Smoked Trout & Horseradish Mousse on a Beetroot Rosti  
Finnan Haddock with Cream Cheese on Chive Toasts  
Tempura Crab Claws with a Ginger & Lime Dip  
Sole Goujons with a Tartar Cream  
Smoked Salmon & Cream Cheese on a Dill Potato Cake  
Baby Prawns with Lime & Ginger on a Dill Potato Rosti

### Meat

Devils on Horseback  
Oriental Shredded Duck on a Wholemeal Pancake  
Mini Yorkshire Puddings with Rare Roast Beef & Horseradish  
Duck Pate & Onion Marmalade Crostinis  
Bacon, Leek, Gruyère Cheese Bouchees  
Chorizo, St Agur Cheese and Spring Onion Tartlet  
Mini Cheese Burger with a Tomato Relish  
Spicy Chicken Satay Skewers with a Peanut Dip  
Duck Spring Rolls with Hoi Sin Sauce  
Chicken Goujons with a BBQ Sauce

### Vegetarian ✓

Goats Cheese & Roasted Red Peppers in a Crispy Pastry Shell  
Mozzarella, Tomato Tapenade with Asparagus on Basil Toasts  
Broccoli & Stilton Tartlet with a Grape Fan  
Vegetarian Spring Rolls with Hoi Sin Sauce  
Boursin Cheese & Sun Dried Tomato Blinis  
Mature Cheddar Cheese & Spring Onions filled Tortilla Roulades  
Spinach, Soft Cheese & Garlic Filo Parcels  
Parmesan Scones with Mascarpone, Cranberries & Basil  
Poppy Seed Goats Cheese, Yellow Salsa & Chives on Toast Triangles  
Humous, Toasted Cumin & Poppy Seeds in Wholemeal Wraps

### Sweet ✓

Fresh Cream Mini Meringues with Mixed Berries  
Chocolate Brownies topped with Walnuts  
Whole Fresh Strawberries Coated in a Rich Dark Chocolate  
Mini Scones with Fresh Cream & Homemade Strawberry Jam  
Fresh Cream Profiteroles & Rich Chocolate

### Price per person

|            |               |
|------------|---------------|
| 4 canapés  | <b>£7.00</b>  |
| 6 canapés  | <b>£10.20</b> |
| 8 canapés  | <b>£13.20</b> |
| 10 canapés | <b>£16.00</b> |

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