

CHAMPAGNE WELCOME

CANAPÉS MENU

Champagne Welcome provides a tantalising range of canapés to suit any occasion, whether it be for a large corporate event, pre-dinner drinks or for a big party night. We have a large and varied selection of both hot and cold savoury canapés, plus our delicious dessert canapés for you to choose from, to suit most tastes

We can provide staff to help circulate your canapés choice coupled with platters and themed garnishes to add some style to your event.

Prices are not included because they depend on the number of people and venue restrictions.

If you have any questions, require something a little different or would like to get a quote please call us on 0800 083 2036, send us an email at info@champagnewelcome.com or complete an enquiry form at our website www.champagnewelcome.com

CHAMPAGNE WELCOME

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CHAMPAGNE WELCOME

MEAT

COLD

Tempura Coconut Fritter - Thai Beef Salad with Green Mango Salsa

Crostini - Prosciutto, Boccancini, Cherry Tomato and Basil

Juniper and Sun-dried Tomato Biscotti - Carpaccio of Beef with Watercress and Horseradish Sour Cream

Croute - Rare Roast Beef with Black Pepper Crust and Salsa Verde

Filo Cup - Carpaccio of Beef with Rocket, Wasabi Mayonnaise and Parmesan Shaving

Tortilla Cup - Oriental Duck with Nectarine, Mint and Plum Salad

Blini - Pink Roast Fillet of Lamb with Red Pepper Pesto and Thyme

Naan - Pink Roast Fillet of Lamb with Brinjal Chutney and Mint Oil

Bruschetta - Grilled Asparagus Wrapped in Parma Ham, Parmesan Shaving and Rocket

Toasted Brioche - Marinated Foie Gras Ballotine, Sauterne Jelly and Chervil

Mini Yorkshire Pudding - Rare Roast Beef and Horseradish Cream

Flatbread - Griddled Chicken, Courgette and Beetroot Pesto

CHAMPAGNE WELCOME

MEAT

HOT

Mini Tokyo Chicken Burgers in Sesame Buns with Wasabi Relish

Little Yorkshires with Mustard Mash, Toulouse Sausage and Onion Relish

Sweet Corn Fritters with Crispy Chorizo and Piquillo Pepper Relish

Shepherd's Pie – Potato and Celeriac Topping

Mini Steak Ciabatta with Brandy Mustard

Hot Dog– Onions, Mustard and Ketchup

Mini Sesame Bun - Hamburger with Coriander, Lettuce and Tomato Relish

Baby Baked Potato – Gorgonzola with Crispy Bacon and Chives

Steak & Chips with Sauce Béarnaise

Selection of Cocktail Sausages - Lamb & Mint, Cumberland, Beef & Guinness

Mini Tartlet with Mascarpone, Bacon and Chive

ON THE SKEWER

Lamb and Aubergine with Cumin

Honey and Sesame Baked Chicken

Ginger and Coriander Chicken on Lemon Grass

Teriyaki Beef

Hoi-sin Duck with Spring Onion

CHAMPAGNE WELCOME

COLD

FISH

Toasted Russian Rye - Beetroot Cured Monkfish with Guacamole and Salmon Roe

China Spoon - Tuna Marinated in Light Soya on Vermicelli

Baked Baby Potato - Nicoise Salad, Seared Tuna or Salmon

Filo Tartlet - Crab, Lemon, Coriander and Chilli Salad

Brioche Croute - Seared Salmon, Saffron Mayonnaise

Selection of Sushi Rolls with either Tuna or Salmon

Filo Tartlet – Trout Tartare with soft poached Quail Egg and Avruga

Skewer – Char-grilled Tiger Prawns with Coriander, Red Chilli & Lime Dip in a Shot Glass

Filo Cup - Smoked Salmon with Lemon, Fennel and Chervil Salad

Toasted Tomato Crostini - Smoked Trout Fillet with, Fennel Cream and Chervil

Saffron Roulade with Salmon Keta

Rye Croute – Salmon Valentine and Lemon Aioli

CHAMPAGNE WELCOME

HOT

FISH

Tiny Frito Misto Paper Cones – Battered Fresh Fish, Calamari and Chips Served with Lemon Wedges and Parsley

Crostini – Crushed Pea and Mint with Fillet of Monkfish

Griddled Potato - Queen Scallops with Aioli and Chervil

Apple & Potato Rosti – Cured Salmon

Mini Tuna Burger – Pickled Ginger, Wasabi Mayonnaise and Rocket

Prawns in Filo Pastry – Sweet and Sour Dipping Sauce

Thai Crab Cakes with Lemon Grass & Thai Basil Aioli

Tartlet – Smoked Haddock & Spinach

ON THE SKEWER

Tuna with Coriander Dressing

Salmon with Pistachio and Dill Pistou

Monkfish with Preserved Lemon and Bayleaf

Calamari with Chorizo and Mint

Swordfish Marinated with Basil, Parsley & Olive Oil, Served with Capers and Anchovy Mayonnaise

CHAMPAGNE WELCOME

ON A CHINA SPOON

Seared Prawns with Wild Rice, Spring Onion & Light Curry Sauce

Coquille St Jacques

Snapper Marinated with Lemongrass, Served on a Bed of Frisee with a Pink Peppercorn Dressing

Thai Fish Cakes with Sweet & Sour Chilly, Mango & Coriander Salsa

Steamed Scallop and Coriander Wontons with Hot Chilli & Lime Dressing and Chervil

CHAMPAGNE WELCOME

COLD

VEGETARIAN

Baby Brioche Filled with Creamy Wild Mushroom Ragu

Flaky Pastry Tarts with French Onion and Gruyere

Creamy Dolcelatta, Roasted Butternut and Sage Risotto Bites

Deep Fried Onion Rings in Chick Pea Batter with Smokey Babaganoush

Vietnamese Rice Paper Rolls with Tamarind Dip

Frittata - Sweet Potato and Sage

Rice Cracker - Baby Beetroot with Honey & Goat's Cheese Timbale

Walnut Blini – Dolcelatte with Fig Chutney and Rocket

Wonton Cup - Wild Mushrooms with Lemon & Thyme Mascarpone

Rosemary Parmesan Biscuit - Aubergine Pesto and Roasted Red Cherry Tomato

Watermelon Cup – Marinated Feta, Oregano, Black Olive and Pinenuts

Homemade Oatcake - Stilton Cheesecake with Plum & Apple Chutney

Soft Poached Quail Eggs with Trio of Salts – Celery, Maldon & Dukkah

CHAMPAGNE WELCOME

COLD

VEGETARIAN

Filo Cup - Salad of Beetroot, Carrots and French Beans

Rice Cracker - Green Chilli Cheesecake with Black Olive, Strawberry and Balsamic Salsa

Selection of Vegetarian Sushi with Wasabi and Pickled Ginger

Skewer - Oregano, Lemon and Lime Mozzarella

Baked Baby Potato - Roasted Artichoke, Asparagus, Baby Carrot and Quail Egg Salad

Nori Seaweed Rolls – Marinated Vegetables with Chilli Jam

Bruschetta – Tomato, Pinenuts, Parsley & Olive Oil

Kebab - Watermelon, Boccancini, Cherry Tomato and Basil

Vegetable Spring Rolls with sweet chilli dip

CHAMPAGNE WELCOME

HOT

VEGETARIAN

Baby Brioche Filled with Creamy Wild Mushroom Ragu

Flaky Pastry Tarts with French Onion and Gruyere

Creamy Dolcelatta, Roasted Butternut and Sage Risotto Bites

Celeriac and Potato Pancake – Apple Compote

Crisp Spring Rolls with Stir fried Vegetables and Home made Sweet and Sour Sauce

Polenta Cake – Taleggio Cheese, Roasted Cherry Tomato and Basil

Toasted Bread Box – Leek and Stilton Rarebit

China Spoon – Pineapple & Fennel Ravioli

China Spoon – Wild Mushroom Risotto

Jinga Tower Chips with Tomato Relish

Vegetarian Spring Rolls with Sweet Chilli Dip

CHAMPAGNE WELCOME

TARTLETS

Tartlets may be hot served hot or cold

Spinach, Feta Cheese and Sun-dried Tomato

Sweet Potato and Chive

Tomato and Oregano

Leek, Purple Onion and Brie

SOUP SIPS

Watermelon Gazpacho - cold

Iced Avocado – Tomato and Cucumber Salsa

Butternut Squash, Coconut and Lemongrass

Carrot, Honey and Ginger

CHAMPAGNE WELCOME

DIPS

Sun-dried Tomato and Cannellini Bean Dip
Chunky Guacamole
Roast Red Pepper, Feta and Mint Dip
Thai spiced Yoghurt and Mango Dip
Fennel and Pepper Tzatziki
Salsa Romesco Dip (contains almonds)
Brinjal Chutney

BITS FOR DIPPING

Tapenade Twists
Bread Sticks with Caraway Seeds
Sea Salt and Fennel Seed Bread Sticks
Parmesan and Pepper Puff-pastry Straws
Poppy Seed and Cheddar Cheese Straws
Grilled and Broken Ciabatta Pieces

EXTRA NIBBLES

Cayenne and Sesame Crackers
Sage and Pecan Shortbread's
Seeded Tortilla Wedges
Chilli Cashews, Salted Almonds
Marinated Black & Green Olives – Preserved Lemon, Oregano and Virgin Olive Oil
Skewers of Boccancini wrapped in Proscuitto and Basil
Baby Pickle Gherkins

Dessert Canapés

Mini Choc Shots – Rich Chocolate, Brandy and Orange Mousse in Shot Glass

Miniature Trifle with Tropical Fruits

Chocolate Beignets Tossed in Coconut

Mini Eaton Mess with Meringue, Strawberry and Clotted Cream

Miniature Waffle Cones with Very Berry Ice Cream

Mini Chocolate Brownies with Dark and White Chocolate Frosting

Mini Banoffi Tarts

Mini Lemon Meringue Pies