



PANGDEAN OLD BARN

CANAPÉS

Our canapes are homemade and prepared for guests on the day of the function. This list is a selection of our most popular canapés, but if you require something not featured here please let us know.

Special diets and allergies can all be catered for as long as we are informed in advance. If you choose non-vegetarian options, we would always provide a similar vegetarian option.

Note:

- Hot items are marked with an asterisk *
- Vegetarian options with a (V).
- **The canapes shown in bold are included in the base price shown in our brochure.**
- The canapes which are not in bold incur a small additional cost

Caramelised onion, mustard and cheese palmiers *(V)

Mushroom toasties - mushrooms in a cream and brandy sauce in baked bread shell *(V)

Tostadas filled with re-fried beans topped with salsa and guacamole*

Individual char-grilled beetroot nachos

Mushroom and quail egg tartlets topped with hollandaise sauce *(V)

Cheese and chive crispy choux balls*

Mini spicy cheese scones with caramelised onions, topped with blue cheese (V)

Tomato and red pepper tarts topped with goat's cheese *(V)

Spicy caramelised onion, cheese and tomato tarts *(V)

Thai vegetable spring rolls with homemade sweet chilli dip*(V)

Spinach and feta filo puffs with pine kernels and chilli and served with a roasted red pepper dipping sauce *(V)

Bruschettas : Please choose 3 different types from:

ham, cream cheese and red pepper
smoked salmon pate
quails eggs with cream cheese and chives (V);
sun dried tomato and basil tapenade (V)
diced fresh vine tomato with red onion & basil:
fig and Parma ham
homemade hummus

Scrambled egg toasties topped with smoked salmon and crispy bacon *

Spicy mini Thai fish cakes with homemade sweet chilli dip*

Crispy Tempura battered prawns served with a sweet chilli sauce*

Asian sweet and sticky prawns*

Prawn and sesame toasts with chilli, ginger and coriander*

Mini fish and chips with homemade ketchup and homemade tartare sauce*

Pork and prawn wontons with spicy chilli and ginger dipping sauce*

Pangdean maple cured smoked salmon on a blue corn tortilla topped with a cucumber salsa

Smoked salmon blinis topped with crème fraiche and dill *

Onion bhajis served with homemade tomato chutney and raita*

Arancini (deep fried crispy risotto balls) with slow cooked intense tomato sauce*

Deep fried spicy brie cubes with redcurrant dip *(V)

Mini quails eggs “Scotch eggs” with homemade mustard mayonnaise*

Cocktail sausages with honey and mustard glaze *

Mini homemade puff pastry sausage rolls with bacon and herbs

Mini Toad in the Holes served with wholegrain mustard *

Mini Yorkshire puddings filled with rare roast beef and homemade horseradish *

Mini homemade chargrilled burgers served in tiny baps with red onion and chilli relish*

with a homemade vegetarian alternative*

Puff pastry prosciutto and cherry tomato tarts topped with rosemary and thyme *

Smoked moink balls (beef meatballs wrapped in bacon) served with homemade barbecue sauce.

Asian steamed buns with pulled pork and hoisin sauce*

Chicken satay with spicy peanut dip and a corn satay alternative for vegetarians*

Chicken, lime and red pepper taquitos with smoked chipotle crème fraiche dip*