



Canapé Reception Package Selection

For 25-80 Guests

❖ A Welcome Glass of Sparkling Wine or Soft Drink Alternative

❖ Choice from a Selection of Canapés from the Menus below

❖ Half a Bottle of Wine or Soft Drink Alternatives with Your Meal

(Additional Bottles of Wine Can Be Purchased if Required on the Evening)

£15 for 6 Canapés per Guest

£25 for 10 Canapés per Guest

Please note that all the above prices exclude VAT

Special Dietary Requirements

In order to ensure all guests enjoy the catering provided, please notify us in advance of any guests with food allergies or any other special dietary requirements. If informed prior to the event, our caterers will do all they can to accommodate these.



Savoury Canapé Selection

By Croft Kitchen

Meat Canapés

Local Sausage with a Sticky Honey and Mustard Dressing
Little Yorkshire Pudding with Roast Beef and Horseradish Cream
Figs Wrapped in Parma Ham
Coronation Chicken with Fresh Mango and Lime
Mini Toad in the Hole with Onion Chutney
Chicken Liver Pâté with a Fig and Port Chutney Served on Whole Meal Bread
Chicken Fillets with a Garlic Crust and Tarragon Dip
Duck Confit and Homemade Pear Compote
Hot Duck and Kumquat Kebabs
Mulled Pears Wrapped in Prosciutto

Fish Canapés

Miniature Poppy Seed Scones with Bleikers Smoked Trout
Smoked Salmon Blinis with Horseradish and Mustard Crème Fraîche
Prawn, Mango and Lime Salsa in Pastry Cups
Smoked Salmon and Chive Pate on Soda Bread
Mini Poached Salmon and Dill Tarts
Hot Smoked Oysters Wrapped in Bacon
Home Cured Gravlax with a Mustard and Dill Sauce on Granary Bread
Peppered Filet of Tuna Served on a Sesame Seed Scone with Plum Chutney

Vegetarian Canapés

Crostini with Roasted Red Peppers, Olives and Sun Blushed Tomatoes
Cream Cheese and Chive Blinis
Mushroom Bouchée
Bloody Mary Shots with Celery Garnish
Bruschetta with Goats Cheese and Red Onion Marmalade
Rosemary Focaccia with Melted Gruyere and Mushrooms
Tiny Tartlets of Goats Cheese and Homemade Tomato Chutney
Mini Rosemary and Olive Drop Scones with a Tomato and Avocado Salsa
Three Cheese Scones with Cream Cheese and Chives



Chickpea, Lentil and Cumin Cakes with a Fresh Coriander and Chilli Dip
Bruschetta with Sun Blushed Tomatoes and Yorkshire Fettle
Cheese and Tomato Frittata

Sweet & Savoury Canapé Selection

By Poppy Caterers

Meat & Fish Canapés

Sausage & Leek Mash Tarts
Smoked Salmon Rounds
Whitby Crab Crostini
Marinated Lamb Kebabs Served with a Mint & Yogurt Dip
Prawn & Smoked Salmon Blini
Chicken with Wild Mushrooms in a Filo Basket
Grilled Asparagus Spears with Salt Cured Ham

Vegetarian Canapés

Wensleydale & Asparagus Tarts
Caramelized Onion Shields with Local Shepherds Purse Cheese
Quails Egg Tart with Herb Mayonnaise
Yorkshire Cheese Scone with Chilli Jam
Caramelised Onion Tarts with Yorkshire Blue Cheese

Dessert Canapés

Summer Tarts – Filled with Crème Patisserie, Decorated with Summer Fruits
Yorkshire Chocolate Choux Buns
Brandy Snap Basket Filled with a Fresh Raspberry Mousse
English Mini Scones with Fresh Strawberries & Clotted Cream
Chocolate Profiteroles
Strawberries Dipped in Dark Chocolate