



Canapé Menus

Click on menus below

FE Canapés

Please [click here](#) for full allergy details or ask your events organiser



FE Full Canapé Menu

£19.80 per person (£16.50 plus VAT)

For the full canapé menu a choice of 3 hot and 3 cold must be selected. There will be a minimum of two of each selection per guest, totalling 12 pieces per guest. A minimum of two staff will serve canapés for between 90-120 minutes. The full canapé menu is for a minimum of 50 guests.

FE Starter Canapé Menu

(Available on all vessels when ordered in conjunction with a main FE menu)

£9.90 per person (£8.25 plus VAT)

For the starter canapé menu a choice of 1 hot and 2 cold must be selected. There will be a minimum of two of each selection per guest, totalling 6 pieces per guest. A minimum of two staff will serve canapés for approximately 30 minutes.

Cold

Smoked salmon blinis

Cheddar wrapped in Serrano ham 

Prawn and crab croustade

Butternut squash and quinoa croquettes 

Homemade sausage rolls

Assorted crostini

(Smoked salmon & cream cheese, salsa & goat's cheese & roasted vegetables)

Chicken satay served with Hoi Sin sauce

Assorted sushi served  with ginger and soy sauce dip

Mini tartlets/quiche 

Crudités and pitta bread served with hummus, salsa  and guacamole dips  

Chicken tikka served with mint raita 

Goats cheese & beetroot crostini 

Sweet chilli prawn 

Smoked salmon, rocket & cream cheese roulade 

Mozzarella kebab with sundried tomato & basil dips  

Coronation chicken boats

Spinach & feta frittata  

 Vegetarian  Vegan  Gluten Free  Contains nuts

For full allergy details please [click here](#)

We cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

All prices correct as of January 2024



Hot

Mini samosas served with plum sauce  

Mini spring rolls served with sweet chilli sauce  

Mini fish and chips

Mini beef burgers served with tomato relish

Mango and brie parcels 

Coconut breaded prawn skewers

Haddock, leek and cheddar fishcakes

Marinated belly of pork 

Battered calamari and tartar sauce

Spiced lamb kofta and mint raita

Cocktail sausages in honey and sesame

Haddock goujons in lemon and pepper

Chicken yakatori

Mini Thai crab cakes served with sweet chilli dip

Mini Yorkshire puddings with roast beef and horseradish

Spicy sweet potato bites   

Mini potato rosti served with onion chutney   

Oriental filo wrapped king prawns served with hoi sin dip

Linen is available at an additional cost, please ask for more information

[BACK TO TOP](#)

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