



CANAPÉS MENU



Delight in Exquisite Flavors

Indulge in our latest selection of canapés creations, meticulously crafted by our culinary experts, perfect for your exclusive gatherings, weddings, open house or corporate events.

Experience a burst of colors and flavors with our diverse array of canapés inspired by global cuisines, prepared using only premium organic ingredients.

How it Works:

- Enjoy seamless service with our attentive staff available for a minimum of 4 hours at £20 per hour + VAT.
- Elevate your presentation with our stunning buffet display station.
- Rest assured, we provide all necessary equipment to ensure flawless service.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Minimum booking for 15 guests required.

HOT CANAPÉS

£3 each + VAT

- 1 Pork & apple sausage roll with walnut ketchup
- 2 Sticky soy & lime pork belly skewers
- 3 Chicken satay, coriander & pistachio crumb
- 4 Confit duck spring roll with plum suce
- 5 Spicy Korean fried chicken bites
- 6 Beef cheek croquette with truffle mayo
- 7 Mini beef burger with tomato relish
- 8 Wild mushroom arancini with mushrom ketchup (VG)
- 9 Welsh rarebit on toast & onion marmalade (VE)
- 10 Nduja & herb arancini with saffron lemon mayonnaise
- 11 Chicken tikka skewers with mint yoghurt sauce
- 12 Mini lamb koftas with tzatziki
- 13 Mini chorizo & potato frittatas
- 14 Grilled vegetable tarts with balsamic glaze (VG)
- 15 Vegan sausage rolls with chutney (VG)
- 16 Mini falafels with harissa yoghurt dip (VE)
- 17 Spiced cauliflower fritters with coconut & coriander dip (VG)
- 18 Butternut squash & sage risotto balls with tomato chutney (VG)
- 18 Curried cod tart with avocado mousse
- 19 Mini Yorkshire puddings with roasted fillet & horseradish
- 20 Shepherd's pie with cheesy mash
- 21 Mini halloumi burger with onion chutney (VG)
- 22 Salmon fish cake with sweet chilli
- 23 Popcorn cauliflower with curried mayo (VE)
- 24 Mini halloumi burger with onion chutney



COLD CANAPÉS

£3 each + VAT

- 1 Teriyaki grilled beef with potato & spring onion
- 2 Ham hock - Served on blinis with mustard mayo
- 3 Chicken liver pate & chutney on brioche
- 4 Lime & basil crab rilette with pickle apple
- 5 Smoked salmon with capers & citrus cream cheese on sourdough
- 6 Tuna & avocado tartare with sesame crackers
- 7 Salmon rilette en croute with dill & lemon
- 8 Crayfish, mango & avocado croustade
- 9 Grilled teriyaki tuna loin & Asian pickled radish
- 10 Mini potato rosti with smoked salmon & crème fraîche
- 11 Smoked salmon blinis with herbed crème fraîche & caviar
- 12 Quail egg, grilled asparagus & caviar
- 13 Creamed goat's cheese, Parmesan crisp, quince & red vein sorrel (VE)
- 14 Goat's cheese & red onion tarlets (VE)
- 15 Mini caprese skewers with balsamic glaze (VE)
- 16 Avocado & tomato bruschetta (VG)
- 17 Mushroom pate & pickled Asian mushrooms on soda bread (VG)

VE - Vegetarian VG -Vegan GF - Gluten

Continued





COLD CANAPÉS

continued

- 18 Gazpacho shots with croutons & basil oil (VG)
- 19 Grilled asparagus & wild mushrooms with cashew cream (VG)
- 20 Sweet potato & chickpea falafel with tahini dressing (VG)
- 21 Quinoa with roasted pepper & black olive bites & chimichurri (VG)
- 22 Creamed cauliflower with curried raisins & seeded Lavosh (VG)
- 23 Marinated tomato with basil & balsamic pearl bruschetta (VG)
- 24 Charred corn & avocado mousse on crostini (VG)
- 25 Pesto & mozzarella arancini (VE)

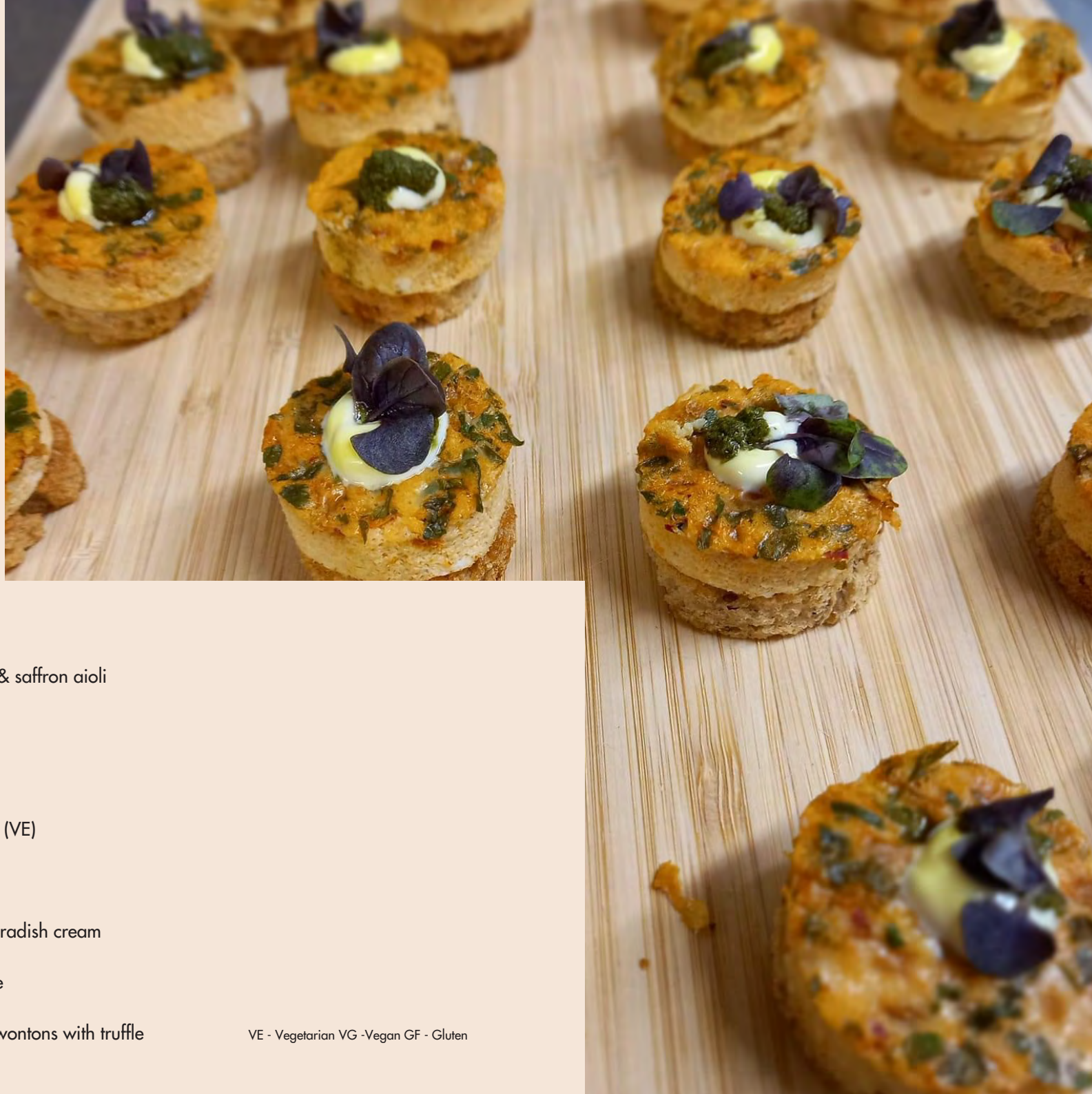
VE - Vegetarian VG -Vegan GF - Gluten

PREMIUM CANAPÉS

£4.50 each + VAT

- 1 Seared scallops with grapefruit, fennel pollen & saffron aioli
- 2 Foie gras & black truffle mini tartlets
- 3 Lobster mac 'n' cheese bites with truffle
- 4 Truffled wild mushroom & Gruyere cheese tart (VE)
- 5 Confit duck leg & foie gras with fig chutney
- 6 Cured beef fillet with pickled shallot and horseradish cream
- 7 Scallop & avocado ceviche with mango & lime
- 8 Beef tartare with gentleman's relish on crispy wontons with truffle

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MINI DESSERTS CANAPÉS

£3 each + VAT

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| 1 Double chocolate brownie with chocolate ganache | 18 Mango & coconut rice pudding cups |
| 2 White chocolate & Bailey's cheesecake | 19 Salted caramel & hazelnut chocolate tarts |
| 3 Lemon meringue tart | 20 Pistachio & raspberry tartlets (N) |
| 4 Chocolate & olive oil cake (VG) | 21 Mini Victoria sponge (VE) |
| 5 Profiteroles & chocolate sauce | 22 Mixed fruit & nut flapjack (VG) (N) |
| 6 Mini muscovado meringue & berry compote | 22 Strawberry mousse, marinated strawberries & oat crumble (VG) |
| 7 Custard tart | 20 Earl Grey tea & lemon tartlets |
| 8 Strawberry & mint cheesecake | 21 Espresso & dark chocolate shot glasses |
| 9 Vanilla & cardamom shortbread with lemon curd | 22 Cinnamon & apple turnover bites |
| 10 Cherry & vanilla cheesecake bites | 23 Chocolate mousse pots |
| 11 Lemon posset & brandy snap biscuit | 24 Pecan & maple syrup tartlets |
| 12 Strawberry & mint cheesecake | 25 Orange & almond cake bites |
| 13 Cherry & almond tart | 26 Raspberry & rosemary mini pavlovas |
| 13 Passion fruit & coconut panna cotta | 27 Blackberry & elderflower panna cotta |
| 14 Gingerbread & eggnog mousse cups | 29 Mixed fruit & nut flapjack (VG) |
| 15 Chocolate mousse pots | |
| 16 Passion fruit & coconut panna cotta | |
| 17 Matcha & white chocolate truffles | |



GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the in the terms & conditions.

contact@thymeandtimeagain.com | +44 7518189285 | www.thymeandtimeagain.com |   @Thymeandtimeagainuk