



anna's kitchen

The perfect ingredient.

CANAPÉS MENU FOR WEDDINGS

A selection of delicious canapés, perfect for your wedding reception. All you need to do is choose 4 different canapés (min. 6 items per person).

£12.50 +VAT per person

MEAT & POULTRY

HOT CANAPES

- Mini Beef Yorkies, horseradish cream, baby watercress
- Sticky Pork Belly, apple matchsticks, crackling shard
- Lamb Kofta minted yogurt, pomegranate pearls
- Chorizo & Manchego croquette smoked paprika mayo
- Glazed Chicken Yakitori toasted sesame, soy caramel
- Pigs in Blankets, wholegrain mustard & honey glaze

COLD CANAPES

- Confit duck, toasted brioche, cherry puree, micro basil
- Smoked Chicken Caesar Cups, parmesan, baby gem
- Honey Glazed figs, Parma Ham, Dolcelatte Mousse
- Potted Ham Hock, Anna's Kitchen house piccalilli
- Spiced Chicken Tikka, poppadum, lime pickle & mango chutney
- Black Pudding & Quail Scotch Egg, Houses of Parliament Sauce

FISH

HOT CANAPES

- Mini Fish & Chips Cones, tartare sauce
- Tempura King Prawn, sriracha mayo
- Thai Fish cakes, sweet chilli dipping sauce
- Teriyaki Salmon skewers, toasted sesame seeds
- Crab & Chickpea Bhaji, spiced tomato relish
- Hot Smoked Salmon Tart, creamed leeks, keta caviar

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COLD CANAPES

- Seared Tuna, toasted sesame seeds, Tobiko caviar
- Smoked Salmon Blini, dill cream cheese.
- Dorset Crab & Apple Salad Bruschetta
- Crayfish Cocktail, Brioche Toast, bloody Mary sauce
- Peppered Smoked Mackerel Pate, pickled cucumber, horseradish crisp
- Seabass Ceviche, beetroot tortilla, smashed avocado

VEGETARIAN

HOT CANAPES

- Wild Mushroom Arancini, basil & walnut pesto, (vegan)
- Halloumi Skewers charred pepper, herb oil
- Mini Mac & Cheese Bites, black garlic truffled aioli
- Spinach & Ricotta Tartlets, herby hollandaise sauce
- Beetroot, lentil, and squash spring rolls, sweet soy dipping sauce (vegan)
- Spiced Cauliflower & Sweet Potato Gougères, autumn fruit chutney

COLD CANAPES

- Beetroot Tartar Blini, whipped goats curd, walnut crumb
- Mediterranean vegetables, Moroccan spiced hummus crostini (vegan)
- Caramelised Onion & Stilton Tartlet
- Heirloom tomato, bocconcini, basil bruschetta
- Black olive polenta, avocado mousse, roasted cherry tomato (vegan)
- Herb scones, red pepper marmalade, marinated artichokes (vegan)

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