



# 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 coorporate 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 duckspring roll with plum suce
- 5 Spicy Korean fried chicken bites
- 6 Beef cheek croquette with truffle mayo
- 7 Wild mushroom arancini with mushrom ketchup (VG)
- 8 Welsh rarebit on toast & onion marmalade (VE)
- 9 Nduja & herb arancini with saffron lemon mayonnaise
- 10 Chicken tikka skewers with mint yoghurt sauce
- 11 Mini lamb koftas with tzatziki
- 12 Mini chorizo & potato frittatas
- 13 Grilled vegetable tarts with balsamic glaze (VG)
- 14 Vegan meatballs with tomato & basil sauce (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)

VE - Vegetarian VG - Vegan GF - Gluten

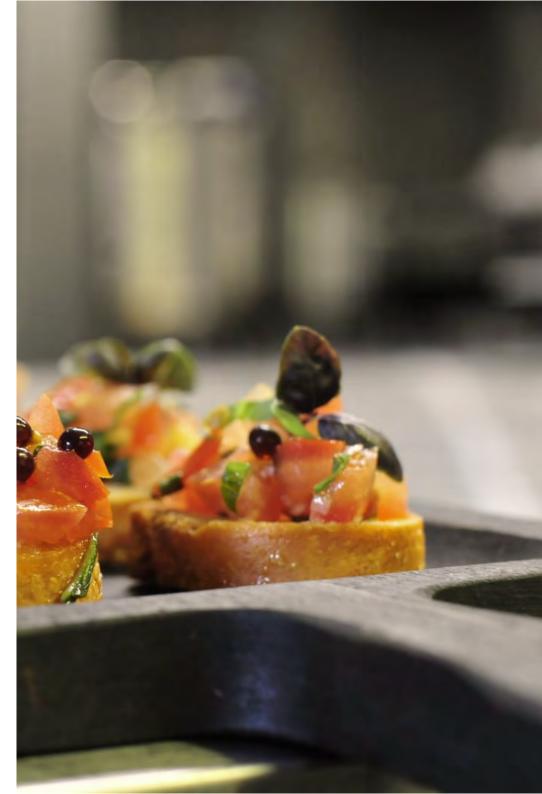


## COLD CANAPÉS

#### £3 each + VAT

- 1 Teriyaki grilled beef with potato & spring onion
- 2 Ham hock terrine with pickled carrot & piccalilli
- 3 Chicken liver pate & chutney on brioche
- 4 Lime & basil crab rilettette with pickle apple
- 5 Smoked salmon with capers & citrus cream cheese on sourdough
- 6 Tuna & avocado tartare with sesame crackers
- 7 Salmon rillette 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 (VE)
- 13 Creamed goat's cheese, Parmesan crisp, quince & red vein sorrel (VE)
- 14 Goat's cheese & beetroot jam tarlets (VE)
- 15 Mini caprese skewers with balsamic glaze (VE)
- 16 Beetroot & feta skewers with honey mustard dressing (VE)
- 17 Watermelon & feta skewers with mint dressing (VE)
- 18 Avocado & tomato bruschetta (VG)
- 19 Mushroom pate & pickled Asian mushrooms on soda bread (VG)

Continued



COLD CANAPÉS

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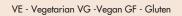
- 20 Gazpacho shots with croutons & basil oil (VG)
- 21 Grilled asparagus & wild mushrooms with cashew cream (VG)
- 22 Sweet potato & chickpea falafel with tahini dressing (VG)
- 23 Quinoa with roasted pepper & black olive bites & chimichurri (VG)
- 24 Creamed cauliflower with curried raisins & seeded Lavosh (VG)
- 25 Beetroot & horseradish tartlets (VG)
- 26 Marinated tomato with basil & balsamic pearl bruschetta (VG)
- 27 Roasted cauliflower & pickled walnut vol-au-vents (VG)
- 28 Artichoke, sun-dried tomato & olive tapenade crostini (VG)



## 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





### MINI DESSERTS CANAPÉS

£3 each + VAT

- 1 Double chocolate brownie with chocolate ganache
- 2 White chocolate & Bailey's cheesecake
- 3 Lemon meringue tart
- 4 Chocolate & olive oil cake (VG)
- 5 Profiteroles & chocolate sauce
- 6 Mini muscovado meringue & berry compote
- 7 Custard tart
- 8 Strawberry & mint cheesecake
- 9 Cherry & Almond tart
- 10 Lemon posset & brandy snap biscuit
- 11 Chocolate mousse potts
- 12 Passion fruit & coconut panna cotta
- 13 Matcha & white chocolate truffles
- 14 Mango & coconut rice pudding cups
- 15 Salted caramel & hazelnut chocolate tarts
- 16 Pistachio & raspberry tartlets
- 17 Mini Victoria sponge (VE)

13 Mixed fruit & nut flapjack (VG)

14 Strawberry mousse, marinated strawberries & oat crumble (VG)

15 Earl Grey tea & lemon tartlets

- 16 Espresso & dark chocolate shot glasses
- 17 Cinnamon & apple turnover bites
- 18 Espresso & dark chocolate shot glasses
- 19 Pecan & maple syrup tartlets
- 20 Orange & almond cake bites
- 21 Raspberry & rosemary mini pavlovas
- 22 Blackberry & elderflower panna cotta
- 23 Gingerbread & eggnog mousse cups
- 24 Cherry & vanilla cheesecake bites
- 25 Vanilla & cardamom shortbread with lemon
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### 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.

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