

Ampersand

Canapés menus

Ampersand Events is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Our fabulous party canapé menus start from £26.00 exclusive of VAT for eight items providing flexibility for all budgets.

Some of our dishes may contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.



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Cold Selection

Duck Rillettes with Cumbrian Ham & Cranberry Chutney
Chicken "Bouletten" Stuffed with Sundried Tomato & Basil
Peppered Pastrami Bagel & Balsamic Tomato Chutney
Parma Ham Wrapped Asparagus Brochette with Roasted Garlic Aioli
Chicken Caesar Salad Served in Parmesan Baskets with Sour Bread Croutons
Homemade Corned Beef, Cured Cumbrian Ham & Piccalilli
Baby Focaccia with Chorizo, Artichoke and Basil Pesto
Iced Melon Soup Shot With Parma Ham and Black Olive Straws
Steak Tartar with Belgian Endive
Marinated Lamb Fillet with Mint Jelly

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Fresh Dorset Crab with Brown Mayo and Land Cress  
Seared Tuna with Wasabi & Cucumber Dipping Sauce  
Tartlet Stuffed With Citrus Crab Mousse  
Smoked Salmon, Lemon Aioli on 'Classic' Blinis  
Spicy Prawn Cocktail Tartlets  
Seared Tuna with Soft Boiled Quails Egg & Salad "Niçoise"  
Oak Smoked Scottish Salmon & Cream Cheese Bagel  
Nori Sushi with Pickled Pink Ginger and Sweet Soy

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Roast Asparagus with Asparagus Cream & Truffle Oil on Brioche (V)
Parmesan Short Bread with Aubergine Caviar & Roasted Pepper Relish (V)
Quail Egg Florentine Topped with Hollandaise (V)
Benleigh Blue Cheese & Poached Pear Croûte (V)
Smooth Gazpacho (V)
Crostoni of Goat's Cheese with Black Olive Tapenade & Sun Blushed Tomatoes (V)
Mini Avocado Mousse Tomato Trifle (V)



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Hot Selection

Yorkshire Pudding with Rare Roast Beef & Horseradish Mayonnaise

Tandoori Beef Kebab with Rita Dipping Sauce

Indonesian Chicken Skewer with Satay Sauce

Lemon Grass Thai Chicken with Sweet Chilli Salsa

Korean Barbecued Beef, Smoked Paprika Dip

Cumin Lamb Koftas with Sweet Mint and Yoghurt Dip

Free Range Chicken Breast "Saltimbocca"

Minted Pea & Ham Hock Veloute with Garlic Foam

Cumberland Sausages with Mustard Mash Dip

Mini Shepherd's Pie

Mini Hot Dog with French's Mustard & Heinz Ketchup

Bite Sized "Wimpy Burger with Cheese and Tomato

Mini Beef & Ale Pie

Oriental Duck with Hoi Sin

Welsh Lamb with Leek & Truffle Dip

Mini Sausage Wrapped in Pancetta Toad in the Holes

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Skewered Szechwan Prawns with Hot and Sour Dip

Thai Crab Cake with Sharp Soy Dipping Sauce

Kedgeriee of Smoked Haddock with Mild Curry Sauce

Warm Smoked Haddock and Caper Tartlet

Mini Fish Cakes with Parsley Sauce

Fish Soup Shots with Floating Rouille

Tempura of Tiger Prawns with Miso Dressing

Fish and Chips with Mushy Peas

Seared Monkfish with Lime Pretzel Gremolata

Tiger Prawns & Courgette Sticks

Curried Crab Tartlet

Parmesan Shortbread with Ratatouille Topped With Tuna

Mini Smoked Haddock Pie with Creamed Potato Topping



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Welsh rarebit with Truckle Cheddar with Lea and Perins (V)  
Wild Mushroom Tartlet with Truffle Hollandaise (V)  
Warm Leek and Gruyere Tartlet with Red Shallot Jam (V)  
Red Onion & Sun Blush Tomato Frittata (V)  
Chargrilled Vegetables with Sweet Onion Hummus (V)  
Leek & Potato Shot (V)  
Arancino of Saffron & Parmesan Risotto (V)  
Mini Caramelised Red Onion Tart Tatin (V)  
Deep Fried Spring Rolls (V)  
Vegetable Tempura with Lime, Chilli & Nam Pla Dips (V)  
Goat's Cheese with Black Olive Tapenade & Sun Blushed Tomatoes (V)  
Pea and Mint Shots with Summer Truffle Foam (V)  
Spiced Parsnip Soup Shots with Mini Onion Bahji (V)

## Delicate and Sophisticated

*Please allow £1.50 extra per canapé*

### Cold Selection

Lobster Tart with Caviar & Sour Cream  
Balik Salmon with Green Beans  
Terrine of Foie Gras with Sauternes Jelly

### Hot Selection

Mini Cornish Lamb "Wellington" Mint Béarnaise  
Baby Tournedos "Rossini"  
Lobster "Croquette"  
Seared Dived Scallop, Salmon and Lemon Crust



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## Sweet Canapés

Lemon Meringue Pie  
Dark Chocolate & Orange Bombe  
Treacle Tart & Clotted Cream  
Rhubarb Cream with Sable Biscuit  
White Chocolate Bombe  
Chocolate Brownie with Fudge Dipping Sauce  
Grilled Skewer of Pineapple with Rum Spice Syrup  
Bitter Chocolate & Raspberry Tart  
Classic Scones with Strawberry Jam, Clotted Cream & Strawberry Crisps  
Seasonal Fruit Sorbet Lolly Pops  
Strawberry Eton Mess  
Banoffee Pie  
Glazed Lemon Tart  
Mini Fruit Skewers with Chocolate Dip  
Rice Pudding Dumplings Jam Dip



## Party canapé menu prices

Our fabulous one bite party canapés have been created to be delicious, beautiful and satisfying. Priced at **£3.25 exclusive of VAT** each, your selection can be made from any of the above.

We recommend the following quantities depending on the length of time food is required.

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|-----------------|------------|
| Up to 1 hour    | 8 choices  |
| Up to 1 ½ hours | 10 choices |
| Up to 2 hours   | 12 choices |

