

The Flying Cockerel



Canapés



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Canapés

WE WOULD USUALLY RECOMMEND

3-4 CANAPES PER GUEST IF FOLLOWING WITH A THREE-COURSE DINNER

5-6 CANAPES PER GUEST IF FOLLOWING WITH A TWO-COURSE DINNER

10-12 CANAPES PER GUEST IF NO OTHER FOOD IS TO BE PROVIDED

Spoons & Pipettes

Warm

queen scallop with a soya and honey glaze on a bed of crispy seaweed

Croquette of old spot pork with a pea syrup

Peppered steak with chips and a béarnaise sauce

Rare beef en crouete wrapped in a truffle pastry

Fagotine of wild mushrooms (v)

Cold

razor clam ceviche on a micro leaf salad

Middle eastern spiced sumac lamb on a feta and black olive salad

Beef tartar topped with a quails egg

Goats cheese truffle with walnuts and a spiced beetroot gazpacho (v)

Sticks & Skewers

Warm

Tempura king prawns with ginger and soy sauce

Skewered salmon rubbed with brazilian spices

Rare beef skewers with béarnaise sauce

Hoisin duck with lime leaf and ginger

Cashew nut and chilli chicken satay

Vietnamese pork spiked with lemon grass

Cold

lamb koftas with a sumac and lemon yoghurt

King prawn with japanese ginger and sweet chilli

Sashimi tuna with black sesame seeds and tobiko

Goats cheese lolly pops (v)

Cones & Stand Alones

Warm

panko coated scampi with minted peas and chips

Salt cod scotch egg with herbed aioli

Prawn and pork dim sum with a selection of soy dips

Risotto ball of smoked mozzarella and tomato with a pecorino dip (v)



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Cones & Stand Alones

Cold

- watermelon with black olive and feta cheese (v)
- Honeyed carrot with black quinoa salad (v)
- Colston basset stilton with pickled walnuts and celery (v)
- Imam baldi with tomatoes and crème fraiche (v)
- Plum glazed duck with a cucumber and spring onion salad
- Pickled herring with baby spinach salad and beetroot
- Naturally stained quails eggs with celery salt (v)
- Griddled zucchini with wild rocket and artichokes (v)

Bread & Biscuits

Warm

- lamb kofta and pomegranate in a pitta
- Barbeque pulled pork in a brioche bun with root slaw
- Blue cheese beef burger in a bun with tomato and gherkin
- Roasted zucchini and haloumi burger in a bun with a tomato relish
- Chickpea cake glazed with asian spices & topped with a sweet carrot butter, toasted almonds and coriander leaves (v)
- Tart tatin of shallot and aged balsamic (v)
- Selection of mini pizzas (v)

Cold

- smoked duck on a mini brioche topped with a spiced apple & ale chutney
- Carpaccio of beef with wild rocket and manchego cheese
- Bresola and gorgonzola topped with a seville orange and rosemary marmalade
- Yorkshire pudding with rare roast beef, red onion confit & horseradish cream
- A mini walnut scone topped with vintage cheddar cheese and apple relish (v)
- Kidderton ash goats cheese on a ginger bread base topped with orange jam (v)
- College white cheese on a parmesan biscuit and topped with a basil jelly (v)
- Salmon coulbiac topped with a quails egg and lemon
- Beetroot cured salmon with a baby cress salad

Pies & Tarts

Warm

- jamaican bully beef pie topped with sweet potato pie
- Slow braised lamb with pea mash
- Seafood pie with a cheesy topping
- Turkey and cranberry with parsnip mash
- Wild mushroom and parmesan

Cold

- ham hocks, baby leeks and wholegrain mustard
- Feta cheese and caramelised red onion tartlets (can be served warm if preferred)
- sweet potato and pumpkin
- Smoked haddock and baby spinach
- Cornish crab brulee topped with truffle



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Shots & Pots

Cold

shot of celeriac and pancetta

Spring pea and mint shot (v)

Spicy sweet potato with garlic foam (can be served warm if preferred) (v)

Roasted red peppers and baby watercress shot (v)

Griddled asparagus with hollandaise (v)

Crayfish cocktail with crispy leaf

Salad of peach, prosciutto and bocconcini

Coronation chicken, coconut and naan bread

Salad of tuna nicoise and quails egg

Slow cooked tomato and mozzarella with honey and cumin dressing (v)

Mini ploughman's cheese, pickle and tomatoes (v)

Griddled squid, chorizo and olive salad

Sweet Treats

Salted chocolate caramel with feuilletine

Profiterole with hazelnut toffee and honey

Little lemon or passion fruit meringue pies

Selection of macaroons – from chocolate through to rose water

Raspberry crème brûlée topped with popping candy

Chocolate drizzled strawberries topped with a marshmallow and served on a skewer

Fresh fruit or zesty lemon mini tartlets

mini cupcakes

Millionaire's shortbread squares

Themed cake pops

All prices exclude furniture, kitchen equipment, glassware and staff. These will be included at time of quotation if required. A full bar service can be provided if required and the Flying Cockerel are licenced to supply and sell alcohol.

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