



the
dimplebee
catering
Co.

HANDMADE CANAPÉ MENU



Cold Canapés

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*Dimblebee canapés are delicious and
are handmade by our chefs*

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ASK ABOUT
ALLERGENS
AND
INTOLERANCES

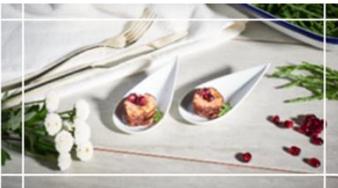
Aromatic duck cornet with hoisin and cucumber
Beef crostini with creamed horseradish and micro herb
Pressed ham hock cube, apple gel
Smoked salmon blini, clementine crème fraiche
Pulled Korean chicken with black sesame
Beef and caper carpaccio
Duck, plum, open tart
Watermelon, cured ham and feta
Bocconcini skewer with cured ham and basil leaf
Chicken pâté and cranberry chutney blini
Mini Yorkshire pudding with beef and horseradish
Charcoal cone with chicken liver mousse
Scallop, lime and coriander ceviche (gf)
Goat's cheese, red onion chutney and vine tomato tartlets (v)
Mediterranean vegetable filo basket (v)
Mozzarella, tomato and olive skewer in a shot glass (v)
Mushroom and caramelised onion polenta bites (ve)
Smoked aubergine, pomegranate, tahini (ve) (gf)
Bloody Mary prawn shots
Caprese tart (v)

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Warm Canapés



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Mini beef burger with mature cheddar and mini shot of beer

Spicy salmon and guacamole cones

Mini halloumi burger with chilli jam (v)

Old bay prawns and butternut squash skewer (v)

Crispy prawns with sweet chilli dip

Mushroom and saffron Arancini balls (v)

Grilled asparagus wrapped in serrano ham with garlic aioli

Chicken Katsu skewer

Mini steak and chips

Hot dog rollup with mustard

Mini vegetable frittatas (v)

Halloumi wrapped in Parma ham

Lime and chipotle chicken skewers (gf)

Lamb kofta lollipops with harissa and mint yoghurt

Beetroot blinis, wild mushrooms (v)

Mini spiced vegetable samosa with mango dip (v)

Polenta chip char courgettes rolls, red pepper dressing (ve)

King oyster "scallop" with mint and peas (ve)

Vegan stuffed mushrooms (ve)

Vegan polenta bites with sweet tomato and tart tapenade (ve)

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Dessert Canapés

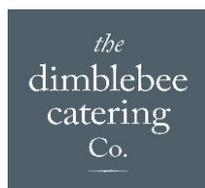


Wonderful colourful canapé to enjoy
available up on a request.



FINALIST

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AS FEATURED IN
VOGUE



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- Lotus Biscoff mousse (v)
- Classic Tiramisu (v)
- Lemon meringue pie shooters (v)
- Strawberry shortcake brownie (v)
- Key lime pie shooters (v)
- Ferrero Roche cheesecake (v)
- Lemon syllabub with honeycomb (v)
- Peanut butter Oreo (v)
- Rich chocolate and dulce de leche mousse (v)
- Mini raspberries and Prosecco posset (v)
- White chocolate, rose and raspberry crumble mousse (v)
- Chocolate ganache with cherry brandy cream (v)
- Lemon Posset (v)
- Selection of Macarons (v)
- Triple chocolate brownie (v)
- Mini fruit tart (v)
- No-bake vegan cheesecake jar (ve) (gf)
- Vegan chocolate mousse (ve)
- Lemon syllabub (ve)

Quality Handmade Canapés £2.95 net each