

QUALITY CATERING FOR WEDDINGS & EVENTS



CANAPE MENU 2019

## **COLD CANAPES**



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

Grilled beef fillet croute with salsa verde

Beef crostini with creamed horseradish and micro herb

Ham hock, piccalilli dressing and pea shoot.

Shredded roast duck, cucumber and spring onion pancake with rich plum sauce

Mini homemade scotch quail's egg with fresh chive mayonnaise

Duck paté with orange jelly on toasted sourdough bread

Chicken liver parfait with shallot conserve

Smoked salmon and dill roulade on mini blini pancakes

Smoked salmon blini with sweet chilli jelly and pea shoots

Smoked mackerel pâté on melba toast

Spinach and goats cheese roulade (v)

Wild mushroom and tarragon coupe (v)

Basil marinated mozzarella and cherry tomato skewer (v)

Bruschetta with halloumi and sweet chili (v)

Goat's cheese, red onion chutney and vine tomato tartlets (v)

Feta, olive and rosemary filo tarts with lemon aioli (v)

Tomato, garlic, onion and basil toasted bruschetta (v)

## **WARM CANAPES**



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Spanish chicken fillet and chorizo skewer with spicy garlic and roasted red pepper aioli

Rare beef fillet, goats cheese and roasted red peppers with roasted fig and onion jam

Moroccan style marinated lamb skewer with a roasted red pepper hummus dip

Pork and coriander skewer with sweet chilli dipping sauce

Mini beef burger with mature cheddar and ale chutney

Grilled asparagus wrapped in serrano ham with garlic aioli

## WARM CANAPES



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Honey mustard sausage and quail's egg skewer with celery salt  
Mushroom and ham croquette with spicy red mojo picon dip  
Salmon fish cake with dill, lemon and creme fraiche tartare  
Mini spiced lamb samosa with mango dip  
Mushroom and manchego cheese with roasted aubergine salsa  
Fig, filo and goats cheese puff (v)  
Spiced mini sweet potato cake with mint yoghurt dip (v)  
Mini spiced vegetable samosa with mango dip (v)  
Mini halloumi burger with chilli jam (v)

## DESSERT CANAPES



*Wonderful colourful  
sweet treats to enjoy.*

Chocolate and ginger brownie with hot chocolate dip (v)  
Salted caramel brownie (v)  
Mini lemon tart with mixed berry compote (v)  
Mini seasonal fruit tart (v)  
Lemon posset cup with white chocolate shavings (v)  
Mini chocolate trio (v)  
Raspberry and prosecco jelly cup (v)  
Mini lemon meringue tart (v)  
Lemon syllabub citrus cup with honeycomb crumb (v)

Quality Handmade Canapes £2.25 each

**MINI BOWL FOOD  
CANAPES**

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*Larger canapes with  
mini cutlery, to make  
the perfect impression*

- Spicy sweet lamb tagine with lemon and cucumber yoghurt
- Salmon fillet finger slow cooked with creamy leek and red wine butter
- Mini Coquilles St Jacques, creamy potato and scallop, a timeless classic
- Tempura battered cod with mushy peas and straw fries (venue dependent)
- Classic lamb cottage pie with red Leicester mash
- Shredded pulled pork bonbon with melted cheese and red cabbage slaw
- Crispy shredded duck, sour plum soy, beetroot relish served in a mini steamed bun
- Shredded slow-cooked beef, spring onion and cucumber pancake with ssam jang sauce
- Five spiced dusted whitebait
- Spanish style pork meat balls in rich tomato and olive sauce
- Creamy macaroni and cheese (v)
- Tuscan fish stew with smoked paprika aioli (v)
- Macaroni and cheese with balsamic roasted onions (v)
- Green pea and spinach risotto with parmesan cheese shavings & pea shoots (v)
- Mixed roasted vegetable paella in fragrant saffron stock (vegan)

Luxury Handmade Mini Bowl Food Canapes £2.95 each

Prices exclude vat, staffing, travel, tableware and kitchen hire.  
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,  
Winners – Guides for Brides, 5\* Customer Service Award – As featured in VOGUE

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