

SAMPLE CANAPÉ MENU

GRAZING BOARD

An abundant centrepiece featuring artisan cheeses, cured meats, seasonal fruits, olives, pickles, house-made dips, and breads.

COLD CANAPÉS

Caprese Skewers | Bocconcini, basil & cherry tomato (V, GF)

Smoked Trout on Cucumber | With dill crème fraîche (GF)

Peking Duck Cones | Duck, cucumber & hoisin (DF, NF)

Mini Blinis | With smoked salmon & dill cream

Falafel & Avocado Bites | With micro herbs (VGN, V, DF, GF)

HOT CANAPÉS

Truffle Arancini | With kewpie mayo (V)

Mini Beef & Rosemary Pies | With tomato relish

Lamb Kofta | With minted yogurt

Spinach & Ricotta Pillows | With sweet chilli (V)

Steamed Pork Dumplings | In Asian broth (DF, NF)

SLIDERS

Smoked Pork | 12-hour smoked pork & rustic slaw (NF)

BBQ Beef Brisket | With mustard, slaw & pickle (NF)

Karaage Chicken | With kewpie mayo & pickles (H)

Falafel | With smoked hummus & tomato relish (VGN, V, GF)

Smoked Salmon | With lemon cream cheese & oak lettuce (Cold)

This is just a taste of our canapé range. Menus can be tailored to suit your event and dietary needs.

Upgrade your experience with Pommery Champagne - the ultimate touch of luxury.