

Traditional Canapes Menu

Vegetarian

Vegetarian Manchurian

Spiced cabbage, carrots and onions fried to crispy perfection, served with a spicy sweet sauce.

Dietary & Allergens – Vegan

Stuffed Baby Mushrooms

Baby button mushrooms, stuffed with garlic cream cheese, topped with seasoned panko breadcrumbs.

Dietary & Allergens - Vegetarian

Cucumber and Feta Bites

Ribbons of pickled cucumber laced with fresh feta cheese and chives.

Dietary & Allergens - Vegetarian, Gluten Free

Chicken/Lamb/Pork

Lamb Sliders - Halal, Nut Free

Delicately seasoned minced spring lamb, homemade siracha mayonnaise, sliced baby vine tomato, crispy onions, and baby gem lettuce.

Dietary & Allergens - Halal, Nut Free

Sweet Chilli Chicken Skewers

24 hour marinated boneless chicken thighs, flame grilled on the BBQ, dipped in a honey, soy and ginger glaze.

Dietary & Allergens - Halal, Dairy Free, Nut Free

Chicken Roulade

Chicken breast fillets filled with seasoned fresh baby spinach and ricotta cheese.

Dietary & Allergens - Halal, Nut Free

Chicken Tortilla Bowls

Spicy chunks of chicken, sour cream, guacamole, and salsa served in a mini tortilla bowl.

Dietary & Allergens - Halal

Lollipop Chicken

Chicken niblets, French trimmed, coated in a spicy batter, flash fried to crispy perfection.

Dietary & Allergens - Halal, Nut Free, Dairy Free

BBQ Chicken Drumsticks

Chicken drumsticks, oak smoked on the BBQ, brushed with a sweet, tangy BBQ glaze.

Dietary & Allergens - Halal, Gluten Free, Nut Free, Dairy Free

Pork Belly Burnt Ends

8 hour seasoned cooked pork belly, gently braised for a further 2 hours in a smoky, spicy BBQ sauce.

Dietary & Allergens - Gluten Free, Nut Free

Pigs in Blankets

Pork baby sausages, wrapped in smoked streaky bacon, brushed with a homemade smoky BBQ

sauce.

Dietary & Allergens - Dairy Free, Gluten Free, Nut Free

Spicy Chorizo Skewers

Pan-fried baby chorizo sausages and whole roasted garlic clove.

Dietary & Allergens - Dairy Free, Gluten Free, Nut Free

Seafood

Smoked Salmon Blini

Wafer thin smoked salmon, creamy soft cheese and fresh chives served on a delicate blini.

Dietary & Allergens - Nut Free

Bloody Mary Prawn Cocktail

Shrimps served in a bed of baby gem lettuce, drizzled with a homemade tangy bloody Mary-rose sauce.

Dietary & Allergens - Gluten Free, Nut Free

Tuna Fish Cakes

Bluefin tuna chunks mixed with chunky maris piper potato mash, seasoned and coated in panko breadcrumbs, fried golden brown.

Dietary & Allergens - Gluten Free, Nut Free

Indo-Kenyan Canapes Menu

Vegetarian

Onion Bhaji

A delicate mixture of finely sliced red and brown onions, fresh coriander and ground spices, shallow fried and served with a homemade sweet tangy mango chutney.

Pani Puri Shots

Inflated crispy puris stuffed with a chickpea, potato, red onion and coriander mixture, served on top of a shot glass filled with a tamarind/coriander infused water.

Upside Down Papdi Chaat

Canape boats filled with chickpea, potato, red onions and coriander mixture, topped with fine sev, laced with tamarind sauce, homemade green chutney and a dollop of turmeric & jeera infused sweet yogurt.

Paneer Tikka

Hearty chunks of Indian cottage cheese, marinated for 24 hours in mixed ground spices, curd and mustard oil, flame grilled on the BBQ, served on ecofriendly bamboo skewers.

Aloo Tikki

Spiced potato, chickpeas, onions, fresh coriander and gram flour formed into a round pectis, shallow fried and served with homemade green chutney.

Gujarati Kichee

A traditional Gujarati dumping made with rice flour, cumin, ground green chilies and fresh coriander, gently steamed and served with a garlic chili oil.

Mini Vegetable Samosas

Homemade Indian samosas, filled with mildly spiced diced potatoes, onions and baby green peas.

Vegetable Manchurian

Finely sliced cabbage, brown onions and carrots, combined with ground spices and gram flour, formed into spheres, deep fried, glazed in a homemade garlic chili sauce then coated in roasted sesame seeds.

Chilli and Garlic Mogo

Strips of cassava pre-boiled in a brine mixture, deep fried to crispy perfection then tossed in our homemade chilli and garlic paste.

Chicken/Lamb (Halal)

Mini Chicken Tikka Tacos

Diced Chicken thighs marinated for 24 hours in ground spices, curd and mustard oil, gently cooked on the BBQ, mixed with karahi diced onions and peppers, placed into a crispy taco shell with a drizzle of green chutney and chili sauce.

Tandoori Chicken Skewers

Chunks of chicken thighs, marinated for 48hours in ground spices, curd and mustard oil, cooked in a traditional tandoor, served with chunks of onions and red/green peppers on a ecofriendly bamboo skewer.

Lollipop Chicken

French trimmed chicken niblets, marinated overnight in ground spices, coated in a spiced gram-plain-corn flour combination, deep fried, served with a homemade indo-chinese style chili & garlic sauce.

Mini Lamb Samosas

Mildly spiced lamb mince mixed with coriander, garlic, ginger and baby green peas, placed into filo pastry and deep fried.

Mini Lamb Sheekh Kebabs

Ground lamb mince, mixed with fresh coriander, green chillies, garlic, ginger and ground spices, cooked traditionally over open flames, chopped into bite sized pieces and served with a tomato chilli chutney.

Lamb Mustaki

Chunks of tender lamb marinated in ground spices, fresh mint, coriander and lemon juice, cooked gently over open fire, served with a minty green chutney.

Lamb Sekewa

Chunks of tender lamb marinated in ground spices, garam masala, curd and lemon juice, cooked in a traditional tandoor oven, tossed in a hot ghee with tempered mustard seeds, garlic, ginger and chopped green chillies.

Seafood

Chilli & Coriander Prawns

Black tiger prawns, marinated overnight in fresh red chillis, garlic, ginger and coriander, flame grilled and served with a garlic chilli sauce.

Tawa Tilapia Blinis

Tiapia fillets marinated in garlic, chilli, tomato paste and spices, pan fried in ghee. Served with fried sweet onions, placed on a blini with a drizzle of our homemade green chutney.

Amritari Fish

Tilapia fillets marinated in ground spices, fresh lemon and carom seeds, panfried and served with our homemade green chutney.

Chilli Garlic Fish

Crispy coated sliced Tilapia, deep fried and served with chunky sweet onions and peppers, along with a chilli & garlic dip.