

Canapés Menu



0203 856 0404 

hello@spierssalads.com 

www.spierssalads.com 



Vegetarian

Red onion and blue cheese barquettes

Thyme and Parmesan shortbread topped with roasted cherry tomatoes

Savoury shortbread tarts filled with quail egg, finished with microcress

Wild mushroom, herb, and mascarpone croustade

Peppered halloumi and marinated olive skewers **(GF)**

Sun-dried tomato and cream cheese in a beetroot tart, topped with asparagus

Cherry tomato and mozzarella bites drizzled with pesto **(GF)**

Freshly baked cheese straws served with Kalamata olives

Feta and watermelon skewers

Cranberry scones topped with a blue cheese mousse and poached pears

Kimchi and tofu tart

Stuffed peppers

Waldorf salad cups

Vegan

Roasted pepper and sun-dried tomato bruschetta **(DF)**

Grilled marinated vegetable and olive skewers **(GF, DF)**

Savoury beetroot tart shell filled with a tomato & olive tapenade, topped with asparagus **(DF)**

Fresh vegetable crudité served with assorted breads and dips **(GF, DF)**

Crispy tofu croquette

Jackfruit wings served with a flavourful glaze

Beetroot tartare served on pumpnickel

Watermelon and cherry tomato skewers with fresh mint

Smashed avocado on sourdough croute with a beef tomato concasse

Roasted butternut squash and sweet drop peppers on a bamboo skewer

Vibrant rainbow spring rolls **(DF)**

Garden pea and fresh mint pesto on sourdough croute, topped with roasted peppers



Meat

Grilled chicken skewers served with a ginger, lemon, and coriander dip **(DF, GF)**

Crispy filo cups filled with spicy sticky beef, topped with rocket **(DF)**

Grilled asparagus spears wrapped in Parma ham, served with saffron aioli **(DF, GF)**

Hoisin and herb-marinated smoked chicken in a mini pancake with crunchy vegetables **(DF)**

Shredded, smoked duck breast in a rice paper wrap, served with a spring onion, cucumber and plum sauce **(DF, GF)**

Sticky Cumberland sausages marinated in a honey & seeded mustard **(DF)**

Mini poached quail Scotch eggs with a curried mayonnaise

Chicken yakitori skewers drizzled with a ginger soy dressing

Smoked coronation chicken served on a crisp poppadom

Seasoned chicken drumlets

Fish

Scottish salmon lollipop skewers with a lightly sweet treacle cure **(DF, GF)**

Smoked salmon with crème fraîche on a delicate buckwheat blini

Lime, coriander, and chili prawns served in a crisp cava cup **(DF)**

Crisp pastry shells filled with crab meat and seasoned avocado **(DF)**

Savoury shortbread tarts filled with smoked haddock and wilted spinach

Spicy prawn-filled filo tarts topped with mango salsa **(DF)**

Scorched mackerel served on a sweet potato rosti

Sriracha-marinated king prawns paired with wasabi and lime aioli

Dessert

Mini lemon meringue pies with a zesty lemon curd

Decadent chocolate brownie squares

Fresh fruit tarts with silky crème pâtissière

French macarons filled with a pistachio, strawberry, or chocolate ganache

Chocolate-dipped British strawberries **(GF, DF)**

Profiteroles filled with fresh cream and coated in salted caramel or chocolate



PACKAGES

5-Canapé Selection

Please choose 5 canapé items from our menu - £14.60 + VAT per person, to include 5 canapés

7-Canapé Selection

Please choose 7 canapé items from our menu - £19.50 + VAT per person, to include 7 canapés

9-Canapé Selection

Please choose 9 canapé items from our menu - £23.60 + VAT per person, to include 9 canapés

STAFF CHARGES

*Our staff will come in an hour before your event to set up, provide service throughout your event, and clean up after your event. For a finger food event, we allow for 1 staff member per every 15-20 guests. We charge **£90.00 + VAT** per staff member for the first four hours of service, and **£18.00 + VAT** per staff member, per hour after.*

If you would like hot finger foods for your event, we will need to send a chef to heat them and an oven if required, as well as staff to serve for your event.

We do NOT operate a nut-free kitchen. There may be traces of nuts found in all our products.

