

Cold Selection

Rare Fillet of Beef Filo Baskets

Tender rare fillet of beef with wholegrain mustard mayonnaise in crisp filo.

Chicken Liver Pâté Crostini

(Gluten free available on request)

Smooth chicken liver pâté with damson jelly on toasted crostini.

Buckwheat Blinis with Parma Ham

Buckwheat blinis topped with crème fraîche, Parma ham and basil pesto.

Quail's Scotch Eggs

(Gluten Free Available on request)

Mini quail's eggs wrapped in seasoned sausage meat with a golden crumb.

Chicken Satay Skewers

Marinated chicken with rich peanut dipping sauce

Antipasti Skewers

Italian-style skewers of cured meats, olives and marinated vegetables

Falafel Bites with Minted Yoghurt

(Vegan on request)

Lightly spiced chickpea falafel served with a cool minted yoghurt dip.

Marinated Tortellini Skewers

Cheese-filled tortellini with basil pesto and Mediterranean vegetables.

Caprese Skewers

Cherry tomatoes, mozzarella pearls and basil with balsamic drizzle.

Roasted Pepper Filo Baskets

Crisp filo cases filled with roasted peppers and garlic mayonnaise.

Quail's Egg Croustade

(Vegetarian, Gluten Free on Request)

croustade topped with quail's egg and classic hollandaise sauce.

Baby Baked Potatoes

(Vegan available on request)

Mini baked potatoes topped cream cheese and fresh chives.

Goat's Cheese & Beetroot Tartlets

Whipped goat's cheese, roasted beetroot and balsamic glaze.

Avocado Bruschetta

(Gluten Free on request)

Smashed avocado, chilli flakes and lime on toasted sourdough.

Sun-dried Tomato & Olive

Tapenade Croustade

(Gluten Free available on request)

Mediterranean tapenade of sun-dried tomatoes and olives in crisp croustade basket.

Tiger Prawn Filo Baskets

Crisp filo pastry filled with tiger prawns and curried mayonnaise.

Smoked Salmon Crostini

(Gluten Free available on request)

Toasted crostini with smoked salmon and dill crème fraîche.

Smoked Mackerel Crostini

(Gluten Free available on request)

Smoked mackerel pâté with pickled cucumber on toasted crostini.

Mini Scones with Smoked Trout

Bite-sized scones filled with smoked trout and horseradish cream.

Poached Salmon Croustade

(Gluten Free available on request)

Poached salmon with dill mayonnaise in a golden croustade.

Warm Selection (ideally served warm)

Honey & Mustard Glazed Sausages

Cocktail sausages glazed with honey and toasted sesame seeds.

Yorkshire Puddings with Roast Beef

(Gluten Free available on Request)

Mini Yorkshire puddings filled with roast beef and horseradish cream.

Yorkshire Puddings with Roast Lamb

(Gluten Free available on request)

Mini Yorkshire puddings with slow roast lamb and mint sauce.

Chicken Goujons

(Gluten free available on request)

Crisp chicken goujons served with a spiced tomato dip.

Fish Goujons

(Gluten Free available on request)

Golden fish goujons served with classic tartar sauce.

Duck Spring Rolls

Crisp duck spring rolls with hoisin dipping sauce

Vegetable Samosas

Spiced vegetable parcels served with mango chutney.

Sweet Corn Fritters

Golden corn fritters with a hint of chili, served with coriander yogurt dip.

Mini Mac & Cheese Bites

Creamy cheddar macaroni in a crisp golden crumb, served warm for comfort bites.

CANAPÉS (READY TO SERVE) – SERVICE NOT INCLUDED

Our canapés are ready to serve. If warm canapés are selected, they will require reheating before serving.

Canapés are an ideal way to start your event—perfect for a **drinks reception**, or as a larger selection in place of a **starter** or for a **cocktail party**.

Recommended quantities per person:

- Drinks reception: 4–6 canapés per person
- Starter alternative: 6–8 canapés per person
- Cocktail party: 8–12 canapés per person

Price: £1.60 per canapé + VAT

Minimum order: 80 canapés

Selection guidelines:

- 80–100 canapés: Choose 4 different types
- 100–200 canapés: Choose 5 different types
- 200–400 canapés: Choose 6 different types

To calculate the number of canapés needed, multiply the number of guests by the recommended canapés per person depending on the event type.

Quick Formula:

- Drinks reception: Guests × 4–6
- Starter alternative: Guests × 6–8
- Cocktail party: Guests × 8–12

Guests	Drinks Reception (4–6 pp)	Starter (6–8 pp)	Cocktail Party (8–12 pp)
20	80–120	120–160	160–240
30	120–180	180–240	240–360
50	200–300	300–400	400–600
80	320–480	480–640	640–960
100	400–600	600–800	800–1200

Remember:

- Minimum order: 80 canapés
- Selection rules: – 80–100: 4 types – 100–200: 5 types – 200–400: 6 types

Vegetarian (V) Vegan (V) Gluten Free (GF)

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Terms of booking: All bookings must be confirmed in writing by letter or email and must include the booking date. A non-refundable deposit (amount to be confirmed at the time of booking, depending on booking details) is required 7 days prior to the booking date. Payment can be made by BACS or cash, payable to Relish The Taste Ltd. Final guest numbers must be confirmed no later than 7 days prior to the booking date. Reductions in numbers will not be accepted after this date. Full payment is due upon receipt of the final invoice. Relish The Taste Ltd must be informed as soon as possible of any guest allergies or special dietary requirements. Please note that allergy-containing ingredients are handled in our production kitchen and storeroom. Cancellations made within 7 days of the booking date will incur a charge of 50% of the total cost. Cancellations made within 48 hours of the booking date will be charged at 100% of the final invoice. All cancellations must be made in writing. Menus are subject to seasonal availability. Where an item is unavailable, a suitable alternative will be provided. Relish The Taste Ltd currently holds a 5-star Food Hygiene Rating. Cold buffet food should be removed after 4 hours of service. Food must then be discarded or returned to refrigeration. Certain higher-risk foods may have a 2-hour service limit, in line with current Health and Safety guidelines.