



CANAPÉS

A canapé is not just a canapé at The Hog and Apple Food Co. Every attention to detail is made with regards packing our miniature meals with a real punch.

Tasty bites such as our lamb tagine pitta pockets or micro Philly steaks are mixed with modern classics and fusion inspired food from around the world.

As they say, it's all in the detail and they do look amazing, but above all else it will be flavour and substance that will bowl you over.



CANAPÉS

GREATEST HITS COLLECTION

- > Mini Yorkshire puddings with braised beef and horseradish
- > Fish and chips with mushy peas
- > Mini pies with beef steak and pea purée
- > Chicken satay with peanut sauce
- > Thai fish cakes with sweet chilli sauce
- > Mini falafel with tomato chutney
- > Moroccan lamb with flat bread crisp and tzatziki
- > Mini shepherd's pie
- > Mini chilli burgers with melted cheese
- > Smoked salmon pancakes with dill and cream cheese
- > Belly pork with black pudding purée

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.



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MEAT

- > Spicy chicken satay sticks with a satay relish
- > Spanish Iberico chorizo with pickle
- > Mini Caesar salad croute with chicken and crisp bacon
- > Slow cooked Moroccan lamb with a minted yoghurt sauce and flat bread
- > Chicken liver parfait and red onion marmalade with crisp bruschetta
- > Teriyaki beef in a lettuce wrap with sticky soy and honey dip
- > Marinated chicken skewers with a peanut satay
- > Miniature minted lamb and Wensleydale crumbles
- > Smoked bbq brisket croquette with bbq sauce
- > Miniature cottage pies with potato, parsnip and horseradish mash
- > Mini Yorkshire pudding with Dexter fillet, onion confit and horseradish gravy
- > Tiny grilled beef fillet with salsa verde and croutes (*)
- > Asian fillet of beef with marinated vegetables, satay sauce in filo baskets (*)
- > Steak mince burger in a bun with pickles and relish
- > Pulled pork sliders
- > Aussie pie floaters-Tiny steak pies on a bed of pea purée
- > Philly steaks with fried onions and smoked cheese
- > Lamb meat balls in chili and cheese sauce
- > Korean beef lettuce wrap
- > Chinese spiced shredded duck with hoi sin sauce and slice cucumber
- > Filo tartlets with Asian beef salad and pickled pepper
- > Mini bangers and mustard mash with rich gravy
- > Mini Dexter rib eye steaks with peppercorn sauce and rocket
- > Curried chicken and mango in filo pastry baskets
- > Thai green curries bowls with chilli crackers
- > Freshly cooked chorizo and sage frittata with pimento chutney
- > Mint marinated lamb kebabs with tahini and honey dip
- > Slow cooked Chinese five spice belly pork with soy dipping sauce
- > Slow roast pork belly and spiced apple compote and black pudding purée
- > Mexican pulled pork taco
- > Carpaccio of beef fillet en croute with pepper dressing and parmesan (*)
- > Parma ham blue cheese and sun blushed tomato bruschetta's
- > Prosciutto, ricotta, pesto and rocket rolls
- > Asparagus wrapped in Parma ham served with Hollandaise sauce
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple chutney
- > Beef short rib sliders with a Korean style barbecue sauce (*)
- > Fresh Spanish chorizo and scallop ceviche

>> (*) indicates a premium canapé

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.



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FISH

- > 'Fish and chips' with tartar sauce
- > Eggs Benedict (*)
- > Filo tartlets with spicy coriander prawns
- > Lemon grass, chilli and coconut marinated tiger prawn
- > Oak smoked salmon and creamed pâté mini pancakes (Caviar topping supplement)
- > Smoked mackerel pâté on cucumber slices
- > Pan seared scallop with black pudding purée (*)
- > Salmon, ginger and tomato filo parcels
- > Rosemary and olive 'drop scone' Bellini with goats' cheese and smoked salmon
- > Mini mackerel fillet baguette with lemon and wasabi mayo
- > Thai chilli king prawn, mange tout forks
- > Thai crab cakes with a homemade sticky sweet chill sauce
- > Mini devilled Thai fishcakes with a spicy tomato remoulade
- > Scottish salmon and herb roulade with lemon mayonnaise
- > Whisky cured gravlax, horseradish cream and beetroot
- > Fish goujon slider with pickled ginger and soy dipping sauce (*)
- > Skewered salmon with harissa dressing and yoghurt dip
- > Classic tempura king prawns with a choice of dipping sauces
- > 'In house' cured salmon with pickled ginger and wasabi dressing

VEGETARIAN

- > Welsh rarebit
- > Cherry tomato and goat cheese with warm olive shortbread
- > Rolled ricotta and sage crepes with parmesan shavings
- > Rosemary and olive 'drop scone' Bellini with goat's cheese
- > Spicy Mexican arancini with chipotle relish
- > Mini cheesy baked potatoes
- > Garlic mushroom fricassee on toasted ciabatta
- > Ricotta, spinach and nutmeg filo parcels
- > Baby tomatoes with mozzarella and basil leaves, drizzled in an olive oil pesto dressing
- > Pesto arancini with a salsa verde
- > Thai vegetable glass noodle filo basket
- > Parmesan sesame shortbread with creamed goat' cheese and beetroot relish
- > Stuffed mushrooms with blue cheese and pimento herb crumb
- > Cherry tomato and basil galette
- > Marinated feta, sun-blushed tomatoes and olives on skewers
- > Soft goats cheese tartlets with red onion marmalade
- > Asparagus and hollandaise croustade
- > Sundried tomato pesto palmiers
- > Wild rice and spring onion pancakes with avocado and lime salsa
- > Roast red onion and thyme focaccia
- > Polenta crostini with blue cheese and balsamic red onions
- > Blue cheese beignets with beetroot relish
- > Chargrilled sweet pepper and brie crostini
- > Thai spring roll with sweet chilli dip

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SHOTS

- > Pea and ham veloute with parmesan straw
- > Shot glass of warm bloody Mary and spiced tiger prawn (*)
- > Shot glass of asparagus cappuccino with griddled scallop (*)
- > Shot glass of wild mushroom soup and chervil scented crème fraiche
- > Shot glass of carrot ginger and honey soup
- > Thai Tom yum soup shot
- > Lamb consommé with duck dumpling (*)

SPANISH IBERICO HAM AND CHARCUTERIE CARVING STAND

>> **NEW FOR 2016/2017**

Treat your guests to an alternative canapé reception with our carving table and stand of the finest charcuterie (*)

- Served with traditional Spanish accompaniments

THE CHEFS RANGE

>> **NEW FOR 2017**

Let our head chef create a cutting edge range of three, four or five pre-dinner amuse bouche and canapés. These are not your average canapés. Chat to our head chef about how we use the best Yorkshire ingredients and modern techniques to create an amazing restaurant style selection of pre-dinner bites for your event.

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