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A SERIOUSLY PERSONAL
SERVICE. DELICIOUS &
STYLISHLY PRESENTED.

CANAPE MENUS
2026 - 2027
SPRING & SUMMER COLLECTION

C&P
COOKS • PARTNERS



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WE PRIDE
OURSELVES IN
TAKING EVERY
INGREDIENT
CHOICE
SERIOUSLY.

We look carefully at how ingredients are grown, how they are harvested and how they make their journey to us. We have a firm focus on the legacy our company leaves in the food industry and our environment. We believe that it's our duty to source sustainably.

A large part of our kitchen team's philosophy pivots on their pride in British ingredients. We would love to offer you a more informed understanding of our ingredients choice if you are interested. Please ask our team for more information.

Thank you for considering working with us.



STYLISH BITES.
WE SPEND HOURS
DESIGNING &
CREATING CANAPES
AND THEIR
VESSELS.

OUR MENUS

We have included a suggestion of menus for you. However our team of chefs are happy to tailor or create new menus to suit your event.

OUR DRINKS MENUS

Unlike many other caterers; we usually work with clients on a consumption basis when it comes to choosing their drinks menu. This is by popular demand with many of our regular clients. However do let us know if you would like to see an approximate spend or discuss a drinks package.

OUR TASTINGS

You may decide that you would like to come in for a tasting in order to check the design, presentation and flavour of our dishes. If you would like a tasting, we would be delighted to discuss this further with you. All tastings are carried out at our head office in Chelsea, London.



CANAPE MENUS SPRING SUMMER

MEAT – POULTRY – GAME

SERVED COLD

Brown sugar cured lamb carpaccio, blackberry gel, mint and caraway seed cracker
Chicken liver parfait éclair, savoury apricot glaze and crushed pistachio
Roasted chicken skin waffle, whipped thyme goats cheese and white truffle oil, truffle dust
Serrano ham cups, lemon scented ricotta cream, compressed peach and micro basil
Beef pastrami, pickled cabbage, gherkin taco with mustard emulsion and micro dill
Cured duck filo cone, crème fraiche gel and crispy shallots
Sea salt sourdough toast with roasted carrot chutney and English bresaola
Parmesan meringue, duck and orange mousseline with salted plum relish
Ponzu seared beef sirloin, black garlic, edamame bean puree, black sesame rice cracker
Seared garlic Welsh lamb with capers, lemon aioli and onion seeds shortbread

MEAT SERVED HOT

Beef cheek croquette with parsley and horseradish mayonnaise
Moroccan spiced lamb kofta, fresh cucumber ribbons and harissa yoghurt
Chargrilled chicken yakitori skewer, miso caramel glaze, micro coriander
Steamed oyster, soy, ginger marinated pork wonton parcels with sticky lime and soya sauce
Buttermilk chicken burger, chilli jam, iceberg on a maple poppy seed bun

FISH – SEAFOOD

SERVED COLD

Scottish salmon tartare, avocado puree, black onion flatbread
Torched fresh mackerel, beetroot gel, wholegrain rye bread
Crab, green apple, cucumber, sour cream, dill biscuit
Poached lobster, crayfish and celery salad, toasted brioche, Valencia orange gel and crispy cherry tomato
Smoked salmon sushi, ponzu jelly and whipped cream cheese
Sumac cured sea trout, preserved lemon mousse, keta caviar and seeded flatbread
Ceviche seared scallop, with chilli, lime and coriander
Lime marinated tuna, palm sugar, Thai papaya salad
Crab mousse, polenta crisp, fennel cream and dust
Beetroot cured salmon cubes, lemon yoghurt, black caviar

FISH SERVED HOT

Tandoori sea bass croquette with mint raita gel
Salt cod with warm prawn, lemon, parsley salsa
North African tilapia, white fish patties with chermoula dip
Haddock pakora with fresh green herb yoghurt dip
Prawn and chorizo paella lollipop with saffron aioli



MORE CANAPE MENUS

VEGETARIAN – VEGAN SERVED COLD

Burrata panna cotta, heritage tomato salad and basil gel

Pickled courgettes, English goat's cheese curd, dehydrated sour dough, dill

Kent tomato jelly, chive cream, parmesan sable

Asparagus, red pepper and white radish sushi, sweet vinegar wasabi dip (vg)

Grilled nectarine and plant-based feta cream on a fermented bread crisp with balsamic reduction and micro basil (vg)

Beetroot meringue, chunky carrot ketchup, horseradish cream (vg)

Rice and tapioca cracker with turmeric houmous and pomegranate reduction and pomegranate seeds (vg)

Filo cups with oyster mushroom cream and chanterelle mushroom dust (vg)

Heritage tomato gazpacho jelly with watermelon whipped basil cream (vg)

Crispy taco with carrot, cumin feta cream with salt baked carrots (vg)

VEGETARIAN – VEGAN SERVED HOT

Sweetcorn and basil arancini with smoked paprika lemon aioli

Green lentil, quinoa burger, sweet potato relish, pickled red onion, pumpkin seed bun (vg)

Chickpeas fritters with smoked aubergine puree (vg)

Savoury almond, baby leek tart with charred tomato chutney (vg)

Broad bean falafel with plant-based yoghurt gel and chilli flakes (vg)

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SWEET CANAPES

SERVED COLD

Mini pavlova, yuzu cream and blackberry
Lemon verbena custard tart with raspberries
English strawberry and pistachio craquelin bun
White chocolate panna cotta with summer berries
Biscoff, popcorn, milk chocolate biscuit
Sea salt chocolate truffle with beetroot powder
Pimm's jelly with summer berries pot with mint cream
Flourless chocolate cake with orange sour cream
Cherry, rosemary and almond frangipane tart with sour cream
Sweet filo cone filled with blackcurrant mousse and edible violas (vg)

SERVED HOT

Baked plums with vanilla custard
Fried Italian rice pudding with apricot gel
Rose scented Indian doughnut, pistachio crumb
Warm blueberry bread and butter pudding with lemon custard
Plant – based chocolate brownie, coconut cream with toasted coconut (vg)



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EVERY GREAT EVENT
STORY ALWAYS
INCLUDES A MENU.

COOKS & PARTNERS
020 7731 5282 | info@cooksandpartners.co.uk

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