

# your Big Day

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Canape Menus  
2026 – 2027  
Spring & Summer Collection





# Canapés

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Food should always be at the centre of a good celebration! Our aim is simple; create deliciously tasting food that lets you taste all the ingredients.

You won't find dry ice, shards or popping candy on our menus, our superb ingredients simply don't need it. Food should look as good as it tastes, and therefore our styling has a big part to play. From rustic platters, pretty succulents on marble or chipped 'crystals'; our trays are way more than a board!



# Spring & Summer

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## 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 fraîche 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

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## 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 Spring & Summer

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## 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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## DESSERT CANAPES

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### 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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# Chat more

We are only truly happy once we have thoroughly  
tailored our proposal for you.

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