



Canapes

Originating from the French word for sofa, drawing on the analogy that the garnish sits on top of the bread as people do a couch.

Complete canapes are an amazing expression of design and understanding of produce and ingredients. Incorporating on-trend design and classic flavour combinations of old favourites, which we like to call “crowd pleasers”.

Our canapes are designed as one-bite, or two bites if they need to be a little more substantial. Perfect for dazzling your guests at any formal occasion such as a product launch or wedding reception, either way we design our unique canapes to suit your event.

Meat and Poultry

Served cold

Tandoori spiced organic chicken, fresh mango and coriander chutney on cracker

Aged beef carpaccio, micro rocket, pickled horseradish and burnt onion relish

Poached chicken rolled in soft herbs, asparagus butter and chervil

Foi gras parfait and peach wine jelly

Hay smoked lamb, fresh mint, pine nuts and heritage tomato confit

Served warm

Roast corn fed chicken, wild garlic and pea arancini with a sage jus

Maple glazed belly of pork with rhubarb thyme jam

Pulled pork croquette injected with spiced apple sauce

Mini Yorkshire filled with slow braised shin of beef, topped with Dijon, shallots and panko crumbs

Eye loin lamb fillet encrusted in herbs, with pea salsa and pea shoots

Complete Catering Ltd, 6 Butcher's Yard, Ardington, Oxon, OX12 8RA Tel 01235820840

info@completecatering.co.uk

www.completecatering.co.uk

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Registered address is 114-116 Curtain Road, London EC2A 3AH

VAT Reg. No. 899 442 65



Seafood and fish

Served cold

Mirin cured salmon lollipop, puree avocado with pickled cucumber

Our gin cured salmon, sesame cone, caviar and chervil cream

Herb crusted tuna carpaccio with spiced aubergine caviar

Mini shots of lobster ceviche topped with pickled vegetables and an Asian spiced mango coulis

Served warm

King scallops, minted pea puree and orange vinaigrette served on Chinese spoons

Griddled prawns with rosemary and olive oil and smoked paprika aioli

Vegetarian

Served cold

Spinach cone feta, basil, pine nut and sun dried tomato

Parmesan and cayenne shortbread with Oxford blue cheese and fig chutney

Served warm

Cones of truffle infused triple cooked chips seasoned with smoked salt

Aubergine, pine nuts and coriander spring rolls with smoked tomato sauce

Asparagus served in a shot glass and a hazelnut hollandaise

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Crowd pleasers

Yorkshire puddings with rare roast beef and horseradish cream

Fish and chips in a cone with tartare and lemon wedge

Smoked salmon blinis, pickled cucumber cream cheese with Avruga caviar

Toad in the hole with mini Cumberland sausage, English mustard and sweet red onions

Sweet bites

Elderflower and strawberry cheesecake

Mini raspberry pavlova

Mini chocolate brownie

Tiny fruit scones with strawberry jam and clotted cream

Vanilla pod ice cream bombes dipped in white and dark chocolate

Watermelon and mint shots

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