

Canapés

Presented on a curated collection of organic and vintage platters, and finished with fresh herb posies and wildflower garnishes, our canapés are priced at £18 for 7 choices, £13 for 5 choices or £8 for 3 choices excluding VAT (items marked * may require a supplemental charge).

For a pre-dinner reception, we recommend selecting 3–5 canapé options, or 4–6 if no starter course is being served. For a stand-alone canapé event, we suggest a balanced selection of 6–8 varieties to ensure a generous and varied offering.

Please note that hot canapés require additional cooking equipment which we can provide if your venue does not have a suitably equipped kitchen.

Signature Canapés

Cherry tomato & black olive tarte tatin, rocket & pumpkin seed pesto Vg/G

Sussex sirloin tataki with green beans, sesame & tamari soy Se/So

Buttermilk fried chicken w/ Champagne hollandaise & salmon roe Mi/G/E/Mu/F

Sesame crusted tuna loin w/ seaweed cracker, Japanese pickles & wasabi mayo Se/F/E/Mu

Beetroot cured salmon, buckwheat blini, sour cream, caviar & dill F/E/Mi

Vegetarian & vegan canapés – ambient

Roast squash filo tarts, crispy sage & candied walnut crumble Vg/G/ N

Cauliflower fritatta with caperberry & lemon salsa E/G

Whipped ricotta croustade, smashed broad beans & peas, preserved lemon & mint G/Mi

Vegetarian & vegan canapés - best served warm

L&R Eccles cakes, baked goat cheese & Sussex honey G/Mi

Taleggio soufflé tart with beetroot chutney G/Mi/E

Wild mushroom arancini w/ smoked garlic aioli Ce/Mi/E/Mu/G

Non vegetarian canapés - ambient

Pressed confit chicken & tarragon terrine with truffled cream & crispy chicken skin Ce/Mi

Hoi sin glazed confit duck, charred cucumber & candied kumquat So

Sussex onglet steak tartare, pickled heritage carrot & smoked garlic aioli G/Mu/Mi/E

Non vegetarian canapés – best served warm

Spiced lamb filo parcel with burnt orange, spinach & pinenuts G

Cider braised pork belly w/ rhubarb & crackling Ce

Free-range chicken & tarragon pies G/Ce/E

Fish & seafood canapés – ambient

Mackerel tartare croustade, beetroot chutney & horseradish sour cream F/E/Mi

Squid ink risotto cake, fresh crab & avocado Mo/Cr/Ce/E/Mi

Scallop ceviche* with tiger's milk, dill oil, apple & celery Mo/Ce/F

Fish & seafood canapés – best served warm

Miso glazed salmon skewer, wakame aioli & crispy shiso F/E/So/Mu

Deep fried tiger prawns with rosemary skewers, smoked chilli pangratatto & lemon mayonnaise Cr/G/E/Mu

Hot-smoked salmon tart with tarragon mayonnaise & caviar F/G/E/Mi/Mu

Classic canapés

Wild mushroom tartlet with poached quail egg & hollandaise G/E/Mi/Mu

Sussex beef carpaccio with crostini, ranch dressing, rocket & Parmesan G/E/Mi/Mu

Smoked salmon blini, crème fraîche, caviar & dill F/Mi



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Canapé desserts

Sicilian lemon tarts [G/Mi/E](#)

Cointreau-steeped gooey chocolate brownies [G/E/Mi](#)

Sticky orange & almond cakes w/ zesty mascarpone [GF/E/Mi/N](#)

Baked blueberry cheesecakes [GF/Mi/E](#)

Glazed berry tarts w/ crème patisserie [G/Mi/E](#)

Key to dietary information: [GF](#) Gluten Free | [Vg](#) Vegan | [Ce](#) Celery | [G](#) Gluten | [Cr](#) Crustaceans | [E](#) Egg | [F](#) Fish | [Mo](#) Molluscs | [Mu](#) Mustard | [N](#) Nuts | [Pe](#) Peanuts | [Se](#) Sesame | [So](#) Soya

Bespoke options

In addition to the canapés listed we can also create bespoke menus to fit any specific theme or style you may require. Contact us for more details.



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