



LOVE & ROCKET

COLOURFUL & CREATIVE CATERING

CANAPÉS

Presented on a curated collection of organic and vintage platters, and finished with fresh herb posies and wildflower garnishes.

For a pre-dinner reception, we recommend selecting 3–5 canapé options, or 4–6 if no starter course is being served.

CANAPÉS

£18 FOR 7 CHOICES | £13 FOR 5 CHOICES | £8 FOR 3 CHOICES

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



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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

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 fraiche, caviar & dill F/Mi

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

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.

Key to dietary information: V Vegetarian | GF Gluten Free | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish
Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya

