

Canape Selection 2009 Season

£65.75 per case of 50 canapés (£1.31 each)
5 different types of canapé per case



Kiwi and mascarpone



Duck paté with orange**



Pastrami and
mustardised fruits



Medallion of lobster
with asparagus



Freshwater prawns



Char roasted chicken
with pesto on crostini



Shredded lemon chicken
with chervil



Why not add something really special to your Wedding Reception, or Party Event.

Something truly spectacular!

Sabrage - opening a bottle of champagne with a sabre - is a time honoured art and tradition started by Cavalry officers in Napoleon's army. Sabrage is great at any party with Canapés, or at a wedding reception prior to the speeches.

Traditionally, we call for silence, we will then proceed to ceremoniously Sabrage a Magnum of Champagne with a "Toast to the Celebrants". Rest assured, we are Certified by the order of the Golden Sabre - Le Confrérie de Sabre d'Or - and we will make sure that all goes well. Once the Magnum is opened, your top table guests are then presented with a glass of champagne. Ideal to accompany the Canapés, or the cutting of a Celebration Cake. As performed on T.V.

Sabrage is a rare skill, talk to us about introducing this exciting, memorable and video friendly element into your celebrations.
£99.00 including the Magnum of Champagne



(V) Soft cheese and tomato tapenade**



Smoked salmon
and caviar**



Quail egg with cherry tomato

Note: The three Canapés marked with asterisks are those included @ £1.00 each in our Package Price arrangements and assumes 3 per guest i.e. £3.00 per guest. The Sabrage and Magnum of Champagne is NOT included in package prices.**