

Canapés - Vegan/Vegetarian

All vegan items are marked

Dips & nibbles & Canapés

- Roast carrot, ginger and miso dip (vegan) (GF)
- Cheese straws & crudités with selection of dips (v)
- Artichoke hearts wrapped in courgettes (v)
- Courgette, pea & mint tartlet (veg)
- Gazpacho shots (v)
- Tortilla chips (vegan)
- Artichoke and spinach dip (vegan) (GF)
- Black bean hummus (vegan) (GF)
- Marinated feta
- Stilton and walnut biscuits
- Cayenne and cheddar biscuits
- Tomato, bocconcini and basil skewer (veg)
- Watermelon, feta & mint (veg)
- Gazpacho (vegan) (GF)
- Crackers with cashew pâté, sundried tomato & dill (vegan) (GF)
- Mediterranean vegetable crostini with pesto (vegan)
- Beetroot, cucumber & apple on crispbread (vegan)
- Tofu, ginger & lime spoons (vegan) (GF)
- Spanish Tortilla with aioli (GF)
- Bocconcini skewers (GF)
- Asparagus filo cigars (vegan)
- Dates stuffed with goat's cheese, pistachios and pomegranate (GF)
- Soy-marbled egg with chives (GF)
- Baba ghanoush, feta & pomegranate endives cups (GF)



General Canapés selections...

Items () may incur an extra hire charge*

Dips and nibbles

- Tzatziki with crudité
- Roast carrot, ginger and miso dip
- Tortilla chips
- Artichoke and spinach dip
- Black bean hummus
- Marinated feta
- Spicy popcorn
- Stilton and walnut biscuits
- Antipasti
- Cayenne and cheddar biscuits
- Madras cheddar biscuits

Traditional English

- Mini roast beef and Yorkshire pudding with a horseradish mash
- Mini chipolata wrapped in bacon
- Bacon wrapped chestnuts
- Devils on horseback
- Cod & leek fishcakes with parsley sauce
- Pork & apple sausage roll
- Roast smoked duck tart with fig confit
- Sweetcorn frittata with red onion marmalade and sausage (v)
- Dates stuffed with goat's cheese, pistachios and pomegranate (v)
- Blinis with stilton and cranberry compote (v)
- Cheese scone with stilton mousse (v)
- Prawn cocktail shot*
- Stilton parfait served with parsnip crisps (v)
- Classic mushroom vol au vent
- Quail scotch eggs
- Cheddar & spinach soufflé

Mediterranean

- Ajo blanco*
- Gazpacho*
- Broadbean, ricotta & feta crostini with pancetta
- Mediterranean vegetable crostini with pesto
- Pea & smoked garlic crostini with Parma ham
- Tortilla
- Butternut squash and chorizo skewers
- Paella arancini with aioli
- Blue cheese, pear butter & walnut blinis
- Courgette & parmesan blinis
- Frittata with broad bean purée & roasted tomato
- Bocconcini skewers



- Artichoke, mozzarella & speck
- Watermelon, feta, basil & balsamic
- Prosciutto, pear & gorgonzola rolls
- Asparagus filo cigars
- Scallops in pancetta*
- Crackers with cashew pâté, sundried tomato & dill
- Anise crackers, goat's cheese, honey & thyme
- Crostini with truffled wild mushroom
- Leek & parmesan filo tartlets
- Chestnuts and bacon

Scandinavian

- Smoked mackerel, apple & fennel on rye crispbread
- Beetroot cucumber & apple on crispbread
- Rare roast beef & remoulade on rye
- Beetroot salmon blinis
- Quails egg, crayfish & caviar blinis*
- Cream cheese puffs with smoked salmon
- Seared beef fillet with horseradish
- Beetroot dill & goat's cheese cups

Indian

- Spicy salmon skewers
- Chicken tikka skewers
- Onion bhajis
- Pani puri
- Spinach fennel & cumin ricotta cakes
- Tandoori prawns with yoghurt & mint dip
- Spiced coconut lamb skewers
- Pea & potato samosas

Asian

- Smoked salmon, enoki & white miso cucumber boats
- Tofu, ginger & lime spoons
- Sesame prawn toast
- Crushed yellow bean prawns
- Chilli devilled eggs
- Duck & hoisin pancakes
- Crab, mango & avocado rolls*
- Tuna, daikon & wasabi rolls*
- Teriyaki salmon skewers
- Gochujang chicken skewers
- Miso-glazed aubergine skewers
- Thai fish cakes with sweet chilli sauce
- Salt & chilli fried squid*
- Thai crab spoons*
- Asian slaw & prawn tartlets
- Thai chilli, ginger & garlic prawn with sweet chilli dressing (df)



North African & Middle Eastern

- Köfte
- Persian sausage rolls
- Za'atar roast chicken & sumac labneh lettuce cups
- Fried feta with preserved lemon jam
- Moroccan chicken puffs
- Borek
- Baba ghanoush, feta & pomegranate endives cups
- Stuffed dates with goat's cheese, pistachios & pomegranate
- Harissa aubergine fritters

The Americas

- Seabass ceviche, lychee & chilli
- Tequila scallops*
- Tuna & wasabi ceviche*
- Jerk chicken & plantain skewers
- Jamaican spiced prawn & mango skewers
- Pulled pork on corn bread muffins
- Black bean quesadillas
- Chilli con carne cup
- Argentinian empanadilla
- Sirloin steak skewer with chimichurri sauce



Christmas Inspired Canapés

- Pepper Venison, Parsnip Puree & Cranberry in Yorkshire Puddings with Parsnip Crisp
- Whipped Goat's Curd, Honeycomb & Brioche Croute with Thyme
- Beetroot Gravadlax, Cucumber Pickle & Creamed Horseradish & Dill Blini
- Labneh, Pomegranate & Endive with Babaganoush
- Parmesan Lamb Bon Bon with Salsa Verde
- Turkey and sprout croquettes
- Cranberry and brie crostini (v)
- Chipolata with mustard mayonnaise (gf)
- Brie and cranberry croquettes (gf) (v)
- Butternut squash and chorizo (gf) (v)
- Leek and stilton tartlets (v)
- Chipolata with mustard mayonnaise (gf)
- Endive cups with babaganoush, feta and pomegranate (vegetarian, gf)
- Crostini with smoked garlic and pea puree topped with crisp pancetta (gf)
- Blini with beetroot gravadlachs, crème fraiche and dill (gf)
- Mini Yorkshire puddings with slithers of Aberdeen Angus and horseradish
- Crispy chicken crackling with chicken and lemon mousse (gf)
- Smoked salmon blinis



VEGAN Dessert canapés

- Chocolate coated physalis and strawberry (vegan) (GF)
- Mini pavlova with passion fruit coulis, fresh cream and pomegranate (vegan) (GF) - aquafaba
- Chocolate orange and ginger slice (vegan) (GF)
- Pistachio frangipane tartlet with sour cherry (contains nuts)
- Lemon meringue tarts
- Raspberry cheesecakes
- Banoffee shots (vegan) (GF)
- Salted caramel brownies



coal yard
KITCHEN

General Sweet canapés

- Chocolate coated physalis and strawberry
- Mini pavlova with passion fruit coulis, fresh cream and pomegranate
- Chocolate and Espresso pots*
- Sweet chestnut and chocolate baskets
- Mini Portuguese custard tarts
- Chocolate and raspberry cakes
- Salted caramel brownies
- Frangelico truffles
- Sea salt clotted cream fudge
- Pistachio frangipane tartlet with sour cherry
- Miniature carrot cakes
- White chocolate & Cointreau tiramisu
- Banoffee pie shots*
- St Clement's posset shots*
- Mini pavlovas
- Lemon meringue tarts
- Raspberry cheesecakes
- Piña colada jellies
- Gin and tonic jellies with crystallised mint*
- Mini crème brûlée*
- Chocolate and raspberry mousse*
- Bakewell tarts



To Get in Touch:

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Canapés event bookings can be taken 7 days prior to your event date subject to our availability.
