Canapé Menu

The variations are endless. Choose from this menu of tasty canapés, or we can always tailor to suit your needs. We would suggest allowing 3 – 5 canapés per person.

Meat

Chicken, stilton & olive wholemeal wrap

Mascarpone & Parma ham wholemeal wrap

Mini roast beef Yorkshire pudding & horseradish

Chorizo, olive & roasted pepper skewers

Devils on horseback (prunes wrapped in streaky bacon)

Cherubs on horseback (apricots wrapped in streaky bacon)

Honey & sesame cocktail sausages

Ginger & Hoisin cocktail sausages

Chicken satay skewers

Prosciutto wrapped fig skewers

Fish

Smoked salmon spinach & cream cheese roulades (gf)

Smoked salmon, horseradish cream & dill scone

Smoked salmon & lemon crème fraiche blinis

Tandoori prawns on skewers

Lemon chilli prawn sticks

Vegetarian

Tomato, basil & cheddar pizzette

Anchovy & parmesan palmiers

Sundried tomato & parmesan palmiers

Spinach & cream cheese roulade filled with roasted red peppers (gf)

Parmesan shortbread topped with fresh pesto & olive

Parmesan shortbread topped with sun-dried tomato and feta

Cream cheese & cucumber bite sized open sandwich

Brie & cranberry filo parcels

Crostini or Bruschetta

- Broad bean & mint
- Tomato, garlic & basil
- · Hummus & spring onion
- Goat's cheese, rocket & walnut pesto

Dips

Hummus

Chunky fresh basil pesto

Curry spiced yoghurt coriander & mango

Roasted red pepper, feta & mint

Spicy peanut satay

Sun-dried tomato and cannellini

Creamy blue cheese & spring onion



Buffet Food

If you are looking to feed a number of people easily, a buffet of quiche, sliced meats and seasonal salads is a fantastic idea.

Quiches

Roquefort, broccoli & walnut

Goat's cheese & home dried tomatoes

Asparagus, almond & cheddar

Gorgonzola, leek, pancetta & artichoke

Somerset brie, bacon & cranberries

Smoked salmon & dill

Homemade pesto, feta cheese, spinach & pine nuts

Platters

French cheese platter

Comté, Roquefort, Emmental, Brie de Meaux, Morbier, goat's cheese or camembert, served with crackers, chutney & seasonal fruit

Charcuterie platter

Chorizo sausage, garlic salami and cured Jambon, accompanied by British made quince jelly & cornichons

Crudités and dips platter Tortilla crisps, bread sticks, cheese straws & vegetable crudités with a selection of homemade dips

Salads

New potatoes & asparagus with broad beans, peas, leaves and a watercress dressing

Couscous & sundried tomatoes, feta cheese, pine nuts, coriander & mixed leaves

Wild and basmati rice, with roasted sweet potato, chilli & spring onions. Dressed in balsamic

Sugar snaps, French bean & orange salad tossed with toasted hazelnuts

Roasted butternut squash with pumpkin, sunflower, sesame seeds mixed leaves & balsamic

Quinoa with grilled halloumi, avocado, cucumber & walnuts, drizzled in homemade pesto

Harissa roasted red pepper & red onion with puy lentil, feta & mixed leaves

Roasted Aubergines served with homemade saffron yoghurt & pomegranate

Fresh pasta tossed in homemade pesto, home roasted tomatoes and pine nuts

Spiced chickpea & bruschetta tomatoes tossed with mixed herbs



Pickled Pantry 7 Central Parade, St. Marks Hill, Surbiton, KT6 4PJ

Hot Buffet Food

This is perfect if you are having a large number of people to your house or hiring a hall for a celebration, and you would like to be able to serve them a substantial meal. Most of the dishes below are designed so they can easily be eaten standing up, with just a fork, in case there is not enough room for everyone to sit.

Meat

Chocolate chorizo chilli beef

Beef stroganoff

Lamb tagine

Slow cooked lamb Rogan Josh

Chicken Provençal

Chicken, leek & Stilton pie

Chicken Somerset cider, leek & bacon

Harissa marinated chicken with red pepper, red onion, feta cheese & pine nuts.

Slow roasted diced pork with porcini & chestnut mushrooms

Vegetarian

Butternut squash bean & lentil crumble

Vegetable tagine

Paneer & red lentil curry

Harissa marinated red pepper, red onion, feta cheese & pine nuts

Wild mushroom & asparagus pie

Roasted Mediterranean vegetable lasagne

Vegetarian Parmigiana

Sides

Wild, red & basmati rice

Roasted tomato couscous

Creamy mashed potato

Roasted root vegetable

Seasonal vegetables

Minted garden peas & broad beans

Mixed leaf, roasted tomato & balsamic

Buffet In A Box

What is it?

It is a buffet that turns up hot and stays hot until you are ready to serve.

How does it work?

The food is cooked then transferred into insulated containers, which are designed to keep the food hot (they only lose 1 degree an hour).

Once your guests are ready to eat just transfer the containers to the buffet table and let your guests help themselves.

At the end place it all back in the box (dirty) and we will collect it.

Only certain dishes lend themselves well to Buffet In A Box. Please speak to us for more details.



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Sweet Menu

The variations are endless. Choose from this menu of tasty canapés, or we can always tailor to suit your needs. We would suggest allowing 3 – 5 canapés per person.

Desserts

Gooey chocolate brownie with creamy chocolate sauce

Classic 80's banoffee pie

Chocolate and ginger torte

Fruit pavlova

Fresh fruit salad (gf)

Roulades

- Raspberry & vanilla cream meringue
- Lemon & ginger cream meringue
- Chocolate & Baileys cream sponge

Sweet Tarts

- Deep lemon tart with raspberries
- Raspberry & frangipane (almond)
- Salted caramel chocolate
- · Chocolate orange
- · Sticky toffee

Cheesecake

- White chocolate & blueberry
- Mixed berry & vanilla
- Bailevs

Whole Homemade Cakes

Carrot cake

Hummingbird cake

Red Velvet cake

Chocolate fudge cake

Coffee & walnut cake

Victoria sponge

Sweet Canapés

Mini sweet tarts

- Citrus curd & raspberry
- Raspberry & frangipane (almond)
- Dark chocolate Grenache
- Custard topped with various fruits

Homemade truffles

- Baileys chocolate
- White chocolate & Cointreau
- Chocolate Grenache
- Almond coated amaretto
- Pistachio & white chocolate

Platter of homemade sweet bites

- All butter flapjack
- Chocolate brownie
- Caramel shortbread
- Dark chocolate & cranberry tiffin
- White chocolate & apricot tiffin

Selection of flavoured mini macaroons

Mini fruit & plain scones with jam & clotted cream

Cheesecake square



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