

CANAPES & AMUSE BOUCHE

"Canapés are an ideal way to get your guests talking and smiling,
They excite the senses for the meal to come, to be both beautiful and delicious."

CORPORATE EVENTS
WEDDING RECEPTIONS
PRIVATE DINNER PARTIES
BUISNESS OPENINGS
FUNDRAISING EVENTS
FAMILY CELEBRATIONS



SAMPLE CANAPE MENU

Beef Carpaccio, Chive Blini with Truffle Oil & Parmesan Shredded Braised Short Rib Tartlet with Truffle Hollandaise Lamb Shepherd's Pie Croquette & minted Yoghurt dip Parmesan Crusted Haddock Goujons & Caper Aioli Mini Brioche, Smoked Haddock, Quail Egg & Hollandaise Gruyere & cranberry croque monsieur



Baby Brioche Filled with Wild Mushrooms & Lemon Hollandaise Smoked salmon, nori and sesame pancake & wasabi mayo Shredded duck confit, hoi sin, spring onion, cucumber & coriander cress

Harissa lamb lollipops & dukkah crust Seared sesame crusted tuna, pickled cucumber & fennel seeds Wild boar chipolatas coated in a honey and lavender glaze Rosettes delivers bespoke event catering, tailored to your tastes and requirements. Please get in touch so we can start planning your unique event.

rosettescatering@gmail.com 01432507660 / 07895826329 Enjoy a selection of finely cut sandwiches, freshly baked scones with Cornish clotted cream and strawberry preserve, and a mouth-watering range of exquisitely presented pastries and teacakes.

The quoted price includes
the table attire and Rosettes
outstanding professional
front of house team and
private chef, for a more
exquisite afternoon tea why
not add a selection of our
finest canapes to your
event. Should you have any
dietary requirements, our
allergen menu is available
upon request



AFTERNOON TEA WITH ROSETTES

Indulge in a slice of one of the finest British traditions & take Afternoon Tea with Rosettes in any venue of your choice.

AFTERNOON TEA BY ROSETTES

SCONES AND PASTRIES

Freshly Baked Raisin and Plain Scones with Cornish Clotted Cream and Strawberry Preserve.

Assortment of British Afternoon Tea, fresh Pastries & exquisite Cakes

SANDWICH SELECTION

Ham with Grain Mustard Mayonnaise on Sliced Brioche, Cheddar Cheese with Chutney on Tomato Bread, Cucumber with Cream Cheese, Dill and Chives on Granary Bread, Chicken Breast with Parsley Cream on Malt Bread, Scottish Smoked Salmon with Lemon Butter on Sourdough Bread, Egg Mayonnaise with Chopped Shallots and Watercress on White Bread

GENTELMEN'S AFTERNOON TEA

Chorizo Scotch Egg with Bloody Mary Mayonnaise

Seared Hereford Sirloin Steak, Caramelised Red Onions & Garlic Mushrooms on Toasted Ciabatta

Smoked Salmon Bellini with Dill crème Fraiche & Caviar

Mortimer's Forest mini Venison Burger with Juniper berry & Redcurrant Mayonnaise

Miniature Prawn Cocktail Shot

Roast Sirloin of Hereford Beef & Horseradish Stuffed Yorkshire Pudding

Warm Chocolate Fondant with Clotted Cream

Rum Baba filled with Chantilly Cream & Raspberries





We hope to speak to you soon!

THANK YOU!

rosettescatering@gmail.com 01432507660 / 07895826329