

The image shows a sophisticated outdoor catering setup. In the center, a white tablecloth-covered table is adorned with several elegant centerpieces of white flowers and greenery in glass vases. A tall stack of white plates sits prominently in the background. Various French-inspired appetizers are artfully arranged: a silver tray holds small dumplings or ravioli; a white pedestal dish displays bite-sized pastries with cream; another pedestal holds a colorful fruit and vegetable salad; a white platter features asparagus wrapped in prosciutto; and a wooden board in the foreground is filled with smoked salmon canapés. A large, ornate silver platter with a floral centerpiece also holds small pastries. The background is filled with lush green foliage, creating a fresh and inviting atmosphere.

CHEZ & ANTOINETTE

DELICIOUSLY FRENCH

CATERING

CANAPES CLASSIC

MINIMUM OF 20 CANAPES PER FLAVOUR - £3.5

MEAT

- + HOI SIN DUCK IN CUCUMBER
- + DUCK CONFIT & ORANGE WITH SWEET MUSTARD SAUCE
- + CHICKEN LIVER PARFAIT
- + CORNFED CHICKEN WITH TARRAGON
- + MINI QUICHE LORRAINE (WARM)
- + CHICKEN SKEWER WITH SUMAC & PARMESAN (WARM)
- + BRAISED PORK BELLY & CHARRED APPLE SAUCE (WARM)

FISH

- + BEETROOT SALMON TARTARE & PERNOD CREAM
- + SMOKED MACKEREL MOUSSE & HORSERADISH
- + SPICED SALMON FISHCAKE & SWEET MUSTARD (WARM)

VEGETARIAN

ALL VEGETARIAN CANAPÉS CAN BE MADE VEGAN ON REQUEST

- + CREAM CHEESE WITH TRUFFLE GOUGÈRES
- + WATERMELON WITH FETA & BLACK OLIVE
- + BROCCOLI & BLUE CHEESE MINI QUICHE (WARM)





CANAPES SIGNATURE

MINIMUM OF 20 CANAPES PER FLAVOUR - £4

MEAT

- + CONFIT DUCK RILLETTE WITH CORNICHONS
- + QUAIL SCOTCH EGG
- + ROSE COUNTY BEEF TARTARE
- + CRISPY DUCK WITH SPRING ONIONS AND CORIANDER (WARM)
- + MINI BEEF BURGER WITH CHEDDAR & BRIOCHE (WARM)
- + MINI CROQUE MONSIEUR (WARM)
- + MINI HOT DOG WITH CRISPY SHALLOTS (WARM)

FISH

- + SMOKED RIVER TROUT GOUGÈRE & GOAT CHEESE
- + PRAWN TARTARE CORNETO, WASABI MAYONNAISE WITH KETA CAVIAR
- + SALT COD BRANDADE WITH CHIVES
- + CHARGRILLED CUCUMBER WITH CORNISH CRAB
- + FISH FINGER SANDWICH (WARM)

VEGETARIAN

ALL VEGETARIAN CANAPÉS CAN BE MADE VEGAN ON REQUEST

- + WILD MUSHROOM DUXELLE WITH QUAIL EGG
- + RATATOUILLE TARTLET & PECORINO
- + GREEN PEA MOUSSE WITH RICOTTA & PETALS
- + VEGETABLE YUBA SPRING ROLL (WARM)
- + CRISPY POLENTA WITH BASIL AND OLIVE (WARM)

CANAPES ELEVATED

MINIMUM OF 20 CANAPES PER FLAVOUR - £4.5

MEAT

- + FOIE GRAS & CHICKEN LIVER MOUSSE WITH GRAPES
- + FOIE GRAS & TRUFFLE BONBON
- + YUBA WRAPPED ROSE COUNTY BEEF WITH MISO & BLUE CHEESE
- + BRAISED OXTAIL WITH ORANGE (WARM)
- + BLACK OR WHITE PUDDING WITH TRUFFLE (WARM)
- + TARTE FLAMBEE WITH SMOKED BACON (WARM)

FISH

- + OSCIETRE CAVIAR WITH WARM BLINIS & CRÈME FRAICHE
- + DEVONSHIRE CRAB WITH FENNEL & APPLE IN A CUCUMBER CUP
- + BARBEQUED SMOKED EEL WITH CUCUMBER (WARM)
- + MISO BAKED BLACK COD, MANGO & CORIANDER (WARM)
- + PRAWN CIGARS WITH MINT & CORIANDER (WARM)

VEGETARIAN

ALL VEGETARIAN CANAPÉS CAN BE MADE VEGAN ON REQUEST

- + CERNEY GOATS CHEESE WITH APRICOT & PINE NUTS
- + CRISPY RICE & OKRA (WARM)





CANAPES

SWEET

MINIMUM OF 20 CANAPES PER FLAVOUR - £3.5

SWEET

- + STRAWBERRY CHEESECAKE CHOUX BUN
- + RASPBERRY CUPCAKE
- + NUTTY CHOCOLATE BROWNIE
- + BANANA TART
- + LEMON MERINGUE TART
- + SUMMER FRUIT TART
- + JASMINE FINANCIER
- + TROPEZIENNE
- + VEGAN STRAWBERRY VICTORIA SPONGE

MINIMUM OF 10 PORTIONS

- + FRUIT PLATTER

BEVERAGES

WINE

WHITE

- + BOUTINOT 'LA FLEUR SOLITAIRE' CÔTES-DU-RHÔNE 2023 - 75CL - 33

RED

- + BOUTINOT 'LES CÔTEAUX' CÔTES-DU-RHÔNE, RHONE VALLEY 2022 - 75CL - 32

ROSE

- + AIX DE SAINT-AIX, AIX EN PROVENCE '23
75CL - 45

BEER

- + VEDETT PILSNER 33CL - 6.2
- + VEDETT IPA 33CL - 6.5
- + CHOUFFE ALCOHOL FREE 33CL - 7

FULL BEVERAGE MENU AVAILABLE UPON REQUEST.

SPARKLING

CHAMPAGNE

- + AYALA BRUT MAJEUR 75CL - 65

CREMANT

- + CRÉMANT DE LOIRE LANGLOIS CHÂTEAU
75CL - 40

COCKTAILS

- + BESPOKE COCKTAILS AND MOCKTAILS





**WE LOOK FORWARD TO
HEARING FROM YOU**