

The Little Green Hut

PARTY PACKAGE

Start with 6 savoury canapés.

Then, create your very own Grazing Feast by choosing up to 8 items from our Graze menu (with a maximum of 3 bowl foods).

Then choose 4 sweet canapés to finish with a desserts platter

Now, let the food do the talking...



SAVOURY CANAPES

£50 per guest
Minimum of 50 guests

Meat Canapes

Mini duck pancakes
Beef and horseradish mayo tartlets
Coronation chicken in a mini poppadum
Thai chicken bites with basil raita
Lamb koftas
Prosciutto wraps with pear and gorgonzola
Bacon and red pepper tortilla
Burger on a stick

Vegetarian Canapes

Crostini with avocado and sweet chilli smash or blue cheese and grape or figs and pecorino
Parmesan shortbread with mozzarella, tomato and basil pesto
Wyke Farm mature cheddar and chive potato skins
Halloumi fries with homemade harissa mayo
Macaroni cheese croquette

Fish Canapes

Thai fishcakes with sweet chilli dipping sauce
Blinis with smoked salmon, cream cheese and dill
Hot smoked salmon and dill creme fraiche tartlets
Deep-fried calamari with wild garlic aioli
Sticky sweet chilli prawn and mango
Tempura prawns
Crab aranchini
Melba toast with smoked mackerel pate

The Little Green Hat

GRAZING FEASTS

Mixed Mozzarella Parma Ham and Fruit Skewers

A selection of skewers with Parma Ham, torn mozzarella, basil and fig, melon or peach with a balsamic glaze

Prosciutto, mango and melon plate

A large platter of prosciutto fresh mango and canteloupe melon

Brie and Camembert wedges with Roasted Grapes

Wedges of brie and camembert with red wine and honey roasted grapes, toasted walnuts and thyme

Mini Pie Selection

Mini chicken thyme and sausage picnic pies, spicy beef empanadas and cheesy tarts

Sausage Rolls

A mix of flakey pastry sausage rolls and vegetarian herby leek and cheese rolls

Sticky Hoisin Sausages

Sticky sausages roasted in hoisin sauce, wholegrain mustard, and honey

Mixed Lettuce Salad Cups

Fresh gem lettuce cups filled with Greek salad, Prawn cocktail and Coronation chicken

Smoked Salmon or Smoked Mackerel Pate

Smoked salmon lemon and dill pate with melba toast and crostini or

Smoked mackerel parsley and horseradish dip with thyme-flavoured pitta chips and crostini

Mixed Quiche Slices

A selection of quiche slices - Classic Quiche Lorraine, Salmon and Dill, and Caramelised onion and cheese.

Coronation Chicken

Coronation chicken with mini poppadoms and naan bread strips

Chorizo Potato & Parsley Tortilla

Slices of tortilla made with potato, eggs, onions, chorizo and parsley

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GRAZING FEASTS

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Mini Baked Potato Platter

Mini-baked potatoes topped with creme fraiche and caviar

Mini Bowls of Mac and Cheese

Simple and beautiful - served with fried onions, coriander and jalapenos

Mini Cones of Fish and Chips

Deep-fried plaice goujons, served with seasoned chips with homemade tartar sauce and ketchup

Mini Bowls of Pork and Rice

Slow-cooked pork belly with soy and star anise served with rice

Mini Bowls of Sausage and Mash

Cumberland sausages with creamy mash and caramelised onion gravy

Mini Bowls of Dal and Pilau Rice

Goan-style dal curry served with pilau rice and hot naan bread

Mini Bowls of King Prawn Curry

Thai king prawn curry with cherry tomatoes, fresh pineapple and lemongrass rice

SWEET CANAPES

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Mini Florentines

Chocolate dipped strawberries

Macarons

Profiteroles with chocolate or caramel

Lemon drizzle square

Mini scones with jam and cream

Mini Pavlova cakes with wild strawberries

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GET IN TOUCH

hello@thelittlegreenhut.online