

# CHRISTMAS

# Drop Off Canapes

Our festive drop off canapes are the perfect option for events where there is no kitchen space or when the budget is a bit tighter as no chefs are needed onsite. Canapes beautifully presented, ready to be served. They arrive in disposable platters with clear lids.

**LBK**  
FLAVOURS

CHRISTMAS 2026



# Signature Canapes & Bowl Food

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## OUR MOST LOVED FESTIVE BITES

From traditional canapes and bowls to more modern and creative festive bites. SEASONAL, FESTIVE, DELICIOUS & BEAUTIFUL!

These canapes and bowls require chefs onsite to make sure they are cooked for service and assembled last minute.



## MEAT

Chicken liver parfait, quince jelly , grape, crispy chicken skin [M][Mu]

Mini turkey, leek and tarragon pies, pickled red currant [G][E][M][Su]

Venison carpaccio, celeriac remoulade, horseradish, pumpernickel [G][E]

Pulled ham hock, mustard mayo, pickled apple, crispy chicken skin [Mu][E] GF

Confit duck leg, hoisin sauce, cucumber cup, sesame seeds, spring onion [S][Se] GF

Orange glazed roast ham, grainy mustard mayo, potato rosti, wild cranberry sauce

Great Glen venison salami rolls with celeriac remoulade [E][Mu] GF

Mini Yorkshire puddings, rare roast beef, caramelised onion, horseradish cream [M][E][G]

Roast turkey mini slider, brussels sprouts slaw, cranberry sauce [M][E]

Five spiced duck, pomegranate and dried cranberry salad on red chicory with clementine honey dressing [N][S][Se] GF

Christmas pork, sage and apricot sausage rolls with wild cranberry sauce, crispy sage [G][E]

Beef tartare, pickled walnut puree, porcini mayo pickled shimiji mushroom, seedy crispbread [E] [N] [Se][Mu]

## FISH

Smoked salmon, potato rosti, dill cream cheese, smoked salmon [G][F][M]\*

Spicy tuna tostada, ponzu mayo, wasabi tabiko, pickled chilli, sesame seeds [S][Se][F][E] GF

Sticky pomegranate glazed salmon, mixed quinoa salad, harissa and ginger dressing, red chicory [F] GF

Cornish crab, celeriac remoulade, crispy caper, seeded cracker [C][E][M][Mu][G]

Mini lobster rolls, chervil, brioche [C][E][M][G]

Smoked salmon blini, crème fraiche, caviar [F][M] [E][G]

Crayfish salad, dill mayo, salmon roe, rye crispbread [C][F][E] [G]

Sticky pomegranate and sumac salmon skewer, labneh, pomegranate seeds [F][M]GF

Mackerel pate, pickled cucumber, beetroot seedy cracker, dill [F][M][G] \*

Za'atar crusted prawn, winter tabbouleh, baby gem lettuce [C][Se] [G] \*

Salmon tartare, diced beetroot, horseradish and beetroot cream, crispy wonton [F][M] [G]

Basque “Gildas”; olive, anchovy & guindilla skewers [F][Su] GF

## VEGGIE/VEGAN

Cauliflower kimchi pancake, Brussel sprouts & peanut slaw (VG) {N}[S] GF

Beetroot gravalax, vegan cream cheese, potato rosti GF (Vg)

Wild mushroom, tarragon and truffle mini tartlets [G] [E][M]

Dukkah crusted quail egg, harissa mayo, croustade [G][E][N]

Blue cheese mousse, pickled pear and spiced walnut on chicory leaf [M][N] GF

Whipped ricotta, caramelised fig, truffled honey and pistachio on crispy polenta [M][N]GF

Burn aubergine, labneh, pomegranate and walnut crumble crostini [G][M][N]

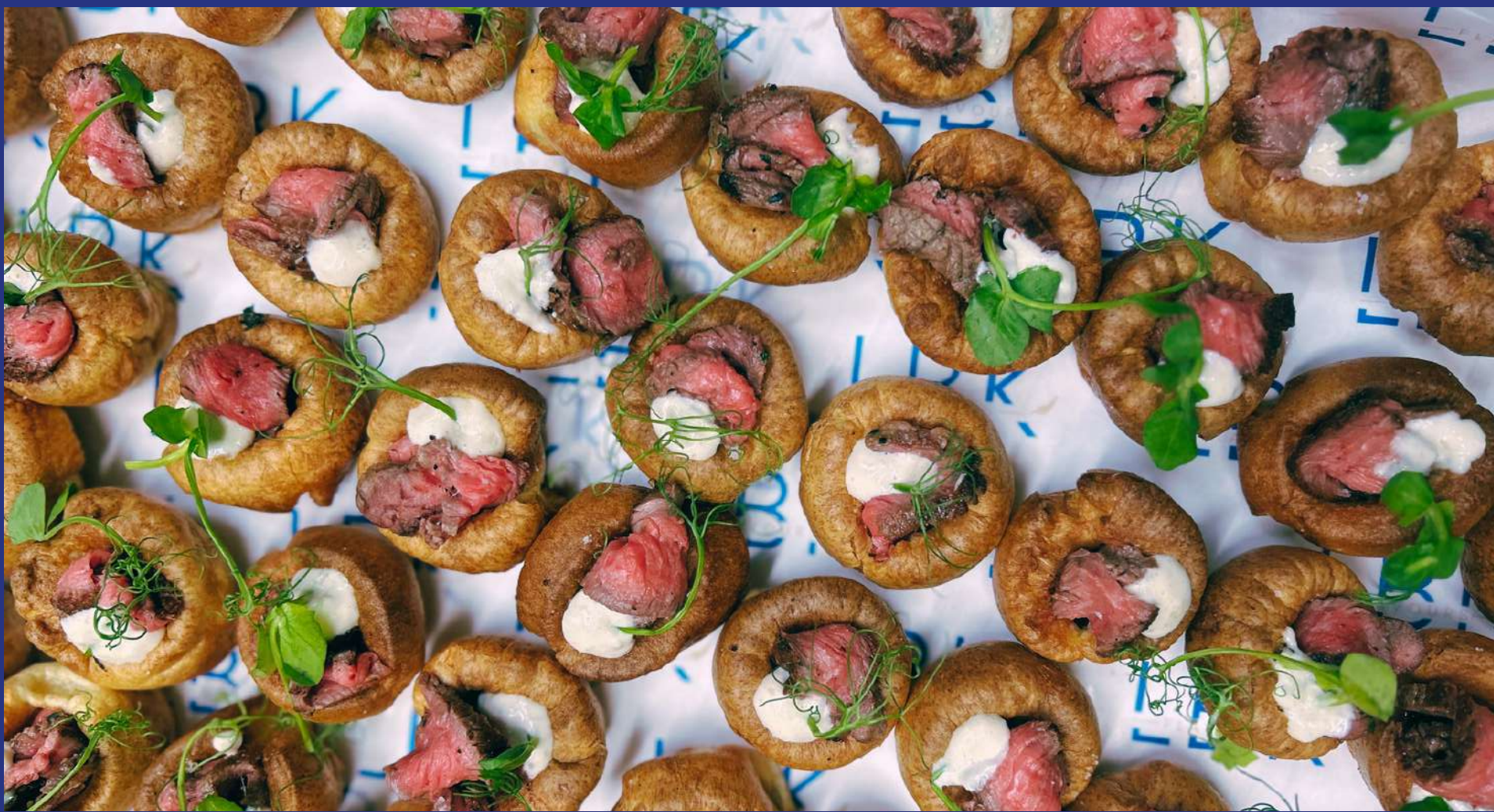
Smoked paprika roasted cauliflower floret, romesco sauce, seedy cracker (VG) [N][G]

Caramelised butternut squash, whipped Stilton, cranberry and sage crostini [G][M]

Tartiflette-inspired frittata bites: leek, potato and gruyere [e][M] GF

Roast butternut squash, sage & goat's cheese frittata bites [M][E] GF

Wild mushroom vegan pate, pickled walnut puree, spiced walnut, seedy cracker (VG) [G] [N]





# Sweet Canapes

Mini mince pies [E][G][N][M]

Mini sticky toffee pudding bites with salted caramel frosting [G][M][E]

Salted caramel reindeer macarons [M]G[So][N]

Treacle tart with brandy mascarpone [N][E][M][G]

Cardamom & orange spiced dark chocolate brownies [G][M][E]

Dark chocolate, malt and espresso tartlets [G][M][E]

Mulled wine poach pears and blackberry mini pavlovas [M][E] GF

Nutella cheesecake with toasted marshmallow [M][E][G]

Caramelised baked Basque cheesecake bites, black forest fruit compote[M][E]

Dark chocolate and espresso tartlets , chocolate popping candy [G][E][M]

Pink rhubarb and custard mini tarts [G][E][M]

Vegan chocolate brownies [S][G]

Almond & raspberry frangipane tarts [G][E][M]

Winter spiced madelaines [G][E][M]

Mini chocolate brownies, salted caramel [G][E][M]

Lemon meringue pies [G][E][M]





# Prices

Our canapes are £3 per canapé.  
Our delivery cost in London varies depending on postcode: £60-£100.

We have a minimum of 30 canapes of one type.  
We have a minimum of £1,000 (+vat) per order.

## HOW MANY CANAPES DO I NEED FOR MY EVENT?

Our suggestions (per guest) :

**1 Hour party:** 3 savoury +1 sweet

**1.5 Hours party:** 4 or 5 savoury +1 sweet

**2 Hours party:** 6 savoury + 2 sweet

**Up to 3 hours party:** 8 savoury + 2 sweet



# DIETARIES

GF: Gluten Free

V- Vegetarian

VG- Vegan

## ALLERGENS

[C] Crustaceans

[Ce] Celery

[E] Eggs

[F] Fish

[G] Gluten

[L] Lupin

[M] Milk

[Mo] Molluscs

[Mu] Mustard

[N] Other nuts

[P] Peanuts

[S] Soya

[Se] Sesame

[Su] Sulphites





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