

Serle's House

Canape Menu

Honey-Glazed Pork Belly (GF)

Slow-braised pork belly with crisp golden edges, finished in a light honey glaze to balance savoury depth with gentle sweetness. Rich, sticky and melt-in-the-mouth, this canapé delivers bold flavour in an elegant bite.

Chicken Goujons with Caesar Dip

Tender chicken goujons in a light, crisp coating, paired with a smooth creamy Caesar dressing for a timeless favourite.

Chicken Tikka Canapé on Mini Naan

Juicy, tender chicken tikka pieces delicately spiced and finished with a light coconut sprinkle, served on a soft, bite-sized mini naan for a fragrant and flavourful fusion bite.

Rolled Roast Beef with Horseradish & Rocket (GF)

Tender slices of roast beef rolled with a hint of horseradish and fresh rocket, delivering a perfect balance of richness and peppery freshness.

Asparagus Wrapped in Parma Ham (GF) (seasonal)

Tender asparagus spears wrapped in delicate Parma ham, offering a perfect balance of savoury richness and fresh, earthy flavour. (Gluten-free)

Pulled Beef Canapé Burger

Slow-cooked pulled beef, rich and tender with deep savoury flavour, served as a refined miniature burger. Comforting, indulgent and packed with bold taste in an elegant canapé bite.

Cajun Chicken with Mango Salsa (GF)

Spiced Cajun chicken, grilled to perfection and paired with a vibrant, refreshing mango salsa for a balance of heat and natural sweetness. (Gluten-free)

Mini Lamb Kofta with Cucumber & Mint Raita (GF)

Succulent spiced lamb kofta topped with cooling cucumber and mint raita, offering a perfect balance of warmth and freshness. (Gluten-free)

Filo Prawns with Sweet Chilli Sauce

Crispy filo-wrapped prawns, golden and delicate, served with a sweet chilli dipping sauce for a perfect balance of crunch and gentle heat.

Mini Bagel with Smoked Salmon & Cream Cheese

A soft bagel layered with premium smoked salmon and rich cream cheese for a perfectly balanced, indulgent bite.

Blue Cheese & Pear Tartlet with Walnuts (V, GF)

Creamy blue cheese and ripe pear nestled in a gluten-free tartlet, finished with walnuts for added texture and depth. (Vegetarian, Gluten-free)

Herbed Goat's Cheese & Red Pepper Tart (V, GF)

Creamy herb-infused goat's cheese paired with sweet roasted red pepper, set in a delicate gluten-free tart for a light, flavourful bite. (Vegetarian, Gluten-free)

Thai Vegetables in Plum Sauce Tartlet (VG, GF)

A vibrant mix of Thai-style vegetables tossed in a sweet and tangy plum sauce, served in a crisp gluten-free tartlet for a light, flavourful bite. (Vegetarian, Vegan, Gluten-free)

Sweet Potato Croquettes Teriyaki Sauce (V)

Golden sweet potato croquettes with a crisp exterior and soft, flavourful centre, served with a rich teriyaki dipping sauce for a perfect balance of sweet and savoury.

Mixed Vegetable Pakoras & Mango Dip (VG, GF)

Lightly spiced vegetables in a chickpea batter, fried until golden and paired with a vibrant mango dip.

Goat's Cheese & Caramelised Onion Tartlets (V, GF)

Creamy goat's cheese paired with sweet, slow-cooked caramelised onions in a crisp, buttery pastry case.

