

thyme after time canapés

Choose from our selections of Savoury Meat Canapés, Vegetarian Canapés and Fish & Shellfish Canapés for collection from the café.

Savoury Meat Canapés

* = Canapes to be served warmed

= Gluten free

Please note that our kitchen is not a sterile allergen environment. This means that we do work with gluten, nuts etc.

£12.00 per dozen

(Please note there is a minimum order of 2 dozen of any one type)

- Mini quiche tartlets with bacon and onion (*)
- Melon and prosciutto ham skewers (#)
- Mini curried apple and pork sausage rolls with our black onion seed and turmeric shortcrust pastry (*)
- Oriental Duck pancakes with hoi sin sauce, roast duck, spring onion, cucumber and pickled ginger
- Cherubs on Horseback (Apricots wrapped with smoked bacon) (#) (*)
- Sticky sesame glazed local Butcher's pork sausages with our wholegrain mustard dip (*)
- Devils on Horseback (prunes wrapped with smoked bacon) (#) (*)
- Mini local butcher's pork filled sausage rolls with puff pastry (warm or cold)

£13.50 per dozen

- Seasonal game sausage rolls with our herb and paprika shortcrust pastry(*)
- Mini Beef and coriander 'Kofta' skewers with tomato chilli dip (*)
- Mini Yorkshire Puddings filled with beef and horseradish crème fraiche (*)
- Antipasti skewer with pastrami, olive, tomato and basil
- Smoked duck breast on pumpernickel bread with our own 'pear & tarragon jelly'
- Tortilla wraps with roast rare beef, horseradish crème fraiche and fresh watercress
- Caesar crunchy crouton cup with crispy cos lettuce, poached chicken, parmesan and anchovy dressing
- Filo Bang bang chicken, filo baskets filled with satay dressing, chicken, sesame and spring onion

Fish & Shellfish Canapés

* = Canapes to be served warmed. # = Gluten free

Please note that our kitchen is not a sterile allergen environment. This means that we do work with gluten, nuts etc.

£12.00 per dozen

- Spinach roulade filled with Dorset cream cheese and Scottish smoked salmon (#)
- Mini choux puffs filled with smoked Scottish salmon pate
- Handmade dill blinis with smoked salmon and Blackmore Vale soured cream
- Hot smoked mackerel and beetroot pate in a crispy crouton cup

£13.50 per dozen

- Marinated king prawn skewers with lemon and dill mayonnaise (#)
- Mini crab cakes topped with garlic aioli and dressed diced tomato (*)
- Smoked Scottish salmon on Taylor's Bakery pumpernickel with a dill mustard butter
- Homemade prawn toasts with sweet chilli sauce dip
- Smoked salmon and lumpfish caviar chequerboard on Taylor's bakery wholemeal bread and butter
- Prawn cocktail with prawns, Marie rose sauce and crisp
- lettuce in a wholemeal crispy crouton cup

Vegetarian Canapés | £13.50 per dozen

- Dorset blue vinny, pear and walnut sausage rolls (*)
- Somerset Cheddar, thyme and spring onion mini sausage rolls (*)
- Cherry tomatoes with fresh basil and cream cheese (#)
- Feta cheese, fresh oregano and tomato savoury tartlet (*)
- Crostini topped with diced fresh tomato flavoured with course black pepper and balsamic vinegar (Vegan)
- Filled celery sticks with Dorset blue vinny and walnut (#)
- Mini Somerset Cheddar and broccoli tartlet (*)
- Spinach pinwheels with Blackmore Vale cream cheese (#)
- Mini carrot and cumin with a Dorset Dairy Co yoghurt, cucumber and mint dip (*) (#)
- Mini Somerset Cheddar scones with Dorset cream cheese, fresh basil and tomato
- Galloping horses, pineapple chunks topped with a spicy chilli hot and sour topping (Vegan)
- Mozzarella, cherry tomato and basil skewers (#)

Vegetarian Canapés | £13.50 per dozen (continued)

- Chargrilled courgette, sundried tomato and griddled halloumi skewers (#)
- Filo cigars filled with feta and dill and mint (*)
- Spinach roulade filled with Dorset cream cheese and sun dried tomatoes (#)
- Chargrilled aubergine, fresh basil, sun blush tomato and mozzarella skewers (#)
- Rosary soft Goats cheese and fresh herb balls (#)
- Walnut and parmesan shortcrust pastries filled with soft Rosary goats cheese and Granny Smith Apple chunks
- Crostini with roasted aubergine, garlic and lemon puree with smoked paprika
- Roasted carrot, butter bean and orange pate on mini dill scone
- Crostini topped with Olive oil roasted red peppers and toasted pine nuts (vegan)
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Additional Information

Prices quoted above are for supply and collection from our Cafe only.

If delivery is required the price will be plus VAT @20%.

Delivery can be arranged in some cases and a delivery charge is calculated as a return journey at a rate of £1.50 per mile plus VAT @ 20% from our Café.

Paper napkins are included in your price per head.

We can provide rigid card plates, disposable cutlery (knives, forks and spoons) at 20p each plus VAT.

We can supply linen effect good quality thick white banqueting roll, cut to requirements at £2.75 per metre to cover tables at your event.

Food can either be placed onto your platters or we can present them onto disposable platters with clear lids for £1.50 each plus VAT

Payment is required in full upon submission of your final guest numbers 10 days before your event.

We can take payments by direct bank payment, card or cash.

If you are booking ahead of your event or you require it delivered we do ask for a 20% deposit to hold the date for you, this is non refundable.



Thyme after time Catering
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