



# BROCKLEY STORES

SERVED  
CATERING

We create incredible tasting food using local and seasonal ingredients.

## CANAPE MENU 2025/2026

**Operating hours:**

Mon-Sun 8am to 9pm  
(other hours by agreement)

**Lead times:**

7 days notice  
*Call if urgent and we will do our best to accommodate*

**Enquiry email:**

[catering@brockleystores.co.uk](mailto:catering@brockleystores.co.uk)

**Enquiry phone:**

01275462753 OPTION 2

**Min order value:**

£75+VAT

**Delivery charges:**

£15+VAT  
All prices exclude vat





**PACANAPES  
PACKAGES**

**A SELECTION OF 5 CANAPES -  
PERFECT FOR A PRE-DINNER EVENT**

**£13.95pp**

*THIS CANAPE PACKAGE INCLUDES...*

<b>Canape</b>	Choose any 5 canapes from our menu
<b>Service</b>	Staff will set up and serve canapes to your guests for a period of up to 2 hours (longer events can be agreed)
<b>Also available</b>	<i>Drinks, glass hire, additional service team - priced on request.</i>

**A SELECTION OF 8 CANAPES - PERFECT FOR A LONGER EVENT  
OR WHERE MORE SUBSTANTIAL FOOD OFFERING IS REQUIRED**

**£19.95pp**

*THIS CANAPE PACKAGE INCLUDES...*

<b>Canape</b>	Choose any 8 canapes from our menu
<b>Service</b>	Staff will set up and serve canapes to your guests for a period of up to 3 hours (longer events can be agreed)
<b>Also available</b>	<i>Drinks, glass hire, additional service team - priced on request.</i>



**CANAPE OPTIONS**

**VEGETARIAN**

- Goats cheese and tarragon mousse, balsamic glazed fig crostini
- Firecracker scotch egg, apple chutney
- Wild mushroom and goats cheese frittata, leek jam (GF)
- Bocconcini, black olive, basil, sundried tomato skewer (GF)
- Blue cheese, caramelised shallot croquettes, fig chutney (GF)
- Spinach, feta and chilli quiche

**VEGAN**

- Confit tomato, olive tapenade, basil aioli, polenta (GF)
- Smoked aubergine, seeded dukkah, pickled shallot tartlets
- Sweet potato gratin, harissa tahini, pomegranate, coriander (GF)
- Cauliflower and truffle croquettes with gremolata crumb (GF)
- Onion bhaji with tamarind dip (GF)
- Roast pumpkin, miso farinata, sage and pumpkin seed pesto (GF)
- Wild mushroom arancini, tarragon aioli (GF)

**MEATY**

- Thai coconut chicken skewers (GF)
- Pork, chilli and fennel sausage roll
- Scotch egg, homemade brown sauce
- Lamb, aubergine, mint meatball, preserved lemon tahini dip (GF)
- Parma ham, polenta, balsamic, Glaston Brick goats cheese, local honey (GF)

**FISH**

- Thai ginger, lemongrass and chilli prawn (GF)
- Smoked salmon belini, dill and lemon cream cheese
- Haddock and red pepper fishcake, saffron aioli (GF)

