



STOKES FARM BARN

CANAPE MENU
2025



ABOUT US

At Stokes Farm Barn, we take pride in offering a range of menu options designed to suit your tastes and preferences.

Our dedicated in-house catering team will work closely with you throughout the planning process, to ensure this part of your day is perfect.

Choose from our carefully created menu or let us design something unique just for you.

We use the finest ingredients and source locally where possible, including our very own Stokes Farm free-range eggs and source all our meats from Vicars Game.

We cater to all dietary requirements, ensuring that every guest is well looked after.



CANAPÉS VEGETARIAN



Cold

Falafel, Harissa Mayo

Caprese Salad Cups

Stuffed Piquante Peppers, Avocado Crema, Tortilla Crumb

Whipped Goats Cheese & Pickled Beetroot Crostardes

Roasted Squash & Sage Rolls, Paprika Ketchup

Pesto & White Bean Hummus, Crostini

Bloody Mary, Celery, Tabasco (18+)

Whipped Ricotta, Asparagus & Garden Pea Tartlet

Hot

Brie & Caramelised Onion Tartlets

Sundried Tomato & Bocconcini Skewers

Sour Cream & Chive Potato Skins

Pea & Mint Arancini, Aioli

Sweetcorn Veloute, Chilli Crisp

Smokey Red Pepper Croquette, Aioli

CANAPÉS

FISH



Cold

Smoked Salmon & Cream Cheese Blini

Smoked Mackerel, Horseradish & Pickled Cucumber on Rye

Poppadom, Seared Tuna, Spiced Mango Salsa * (+£1pp)

Lemon & Chive Dressed Crab Cucumber Cups

Soy Cured Salmon, Cucumber, Crispy Rice

Hot

Grilled Garlic Prawn Skewer with Preserved Lemon

Crispy Pickled Mussels, Saffron Aioli * (+£1pp)

Salmon, Gruyere & Dill Quiche

Thai Fish Bon-bons

Crispy Squid, Tamarind Mayo

CANAPÉS

MEAT



Cold

Chicken Liver Parfait, Quince Paste, Crostini
Sesame Soy Shredded Pork Cucumber Rolls
Chicken Satay Skewers, Spring Onion & Chilli
Scotch Quail Egg with Smoked Sea Salt * (+£1pp)
Homemade Sausage, Apple & Fennel Rolls
Bresaola, Cornichon, Blue Cheese
Melon, Prosciutto & Mint Skewer

Hot

Pork Belly Bites, Burnt Apple Gel
Mini Yorkshire Pudding, Roast Beef & Horseradish Cream
Honey & Mustard Glazed Cocktail Sausages
Grilled Asparagus Wrapped in Parma Ham
Mini Croque Monsieur
Sticky Glazed Chorizo Bites
Jamon Croquettas, Aioli

ALLERGENS

We cater to all dietary requirements and will ensure all of your guests are looked after. Once you have chosen your menu and canapes, we will adapt as necessary for those with allergies or intolerances.

When sending your invites you will need to ask your guests for any allergies or intolerances and add these to your wedding file.

We require your final table plan with all dietary requirements 6 weeks before your wedding.

Your guests are welcome to contact us directly if they have any concerns.

