



Menus 2025

Twilight Menus for That Amazing Place

Wow your guests with handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

### Canapé reception prior to street food

3 canapes £8.80 per head  
4 canapes £11.00 per head  
5 canapés £13.00 per head

Each additional canape £2.50 per head



## Canapes

Duck spring roll with hoisin sauce  
Chicken tikka skewer with raita  
Chicken satay with peanut sauce  
Mini cheeseburger with spicy tomato relish  
Rare roast beef with horseradish in a mini-Yorkshire pudding  
Honey & mustard sesame cocktail sausages

Smoked salmon blinis  
Prawn cocktail cups in baby gem lettuce  
Filo prawns with a sweet chilli and lime

## Vegetarian

Mini jacket potatoes with cream cheese and chives  
Honey & sesame halloumi bites  
Caramelised red onion and goats cheese tart  
Bocconcini, tomato, basil, and pesto skewer  
Mini vegetable spring roll with sweet chilli and lime dipping sauce  
Feta, sun blush tomatoes and toasted pine nut tart  
Basil, tomato and mozzarella bruschetta with balsamic drizzle  
Blue cheese and fig crostini



## Wood Fired Pizza

Hire our bespoke Horsebox Pizza Kitchen for £200.00

With our traditional wood fired pizza ovens your guests can enjoy the delicious aromas filling the air and watch the pizzas being cooked to perfection in around 450 degrees heat. A real treat to tantalise the taste buds.

Our most popular option that appeals to all ages. If you have any guests with dietary requirements or dislikes, we can make a pizza to suit!

Gluten free, vegan and dairy free options available.

£14.50 per person (minimum 50 guests)

Pizzas are 12 "

Choose four from this menu or tell us your favourite toppings

Upgrade to include a selection of salads with your pizza for an additional £4.00 per person. Salads include, new potato salad, coleslaw, mixed salad

Margherita with fresh tomatoes and basil

Nduja sausage, pepperoni, roquito peppers and chilli honey drizzle.

Ham and mushroom

Caramelised red onion and goats cheese with rocket and balsamic

Hawaiian

Deli – parma ham, salami, chorizo, olives and fresh rocket leaves

BBQ chicken with chargrilled peppers and red onion

Sweet chilli chicken with chargrilled peppers and coriander

Cheesy garlic bread

Vegan option





## Grazing boards – Pricing starts from £17.50ph

Selection of cured continental meats  
Selection of olives  
Artisan breads with dipping oil and balsamic vinegar  
Houmous and Tzatziki  
Bread sticks and crudities  
Selection of cheeses with crackers, chutney's and pickles  
Homemade sausage rolls  
Honey and mustard sesame cocktail sausages  
All dressed with a selection of fruits

Vegetarian boards available

Sweet treat boards available



## Paella £23.00 per head

Paella cooking is exciting, flamboyant and offers a real wow factor for your guests. We would suggest a selection of two different paellas (one of which to be vegetarian)

### Mixed Paella

A delicious combination of boneless chicken, calamari, peeled prawn, juicy clams, smoked paprika, saffron, garlic, onion, peppers and garden peas garnished with lemon and fresh parsley.

### Meat Paella

A wonderful meat paella with saffron rice, chicken, chorizo, cured ham, beef, dressed with fresh lemon and herbs

### Seafood Paella

A scrumptious seafood paella with saffron rice, squid, mussels, white fish, calamari and large prawns, smoked paprika, saffron, garlic, onion, peppers, dressed with fresh lemon and parsley.

### Vegetarian

This delightful paella consists of saffron cooked rice and includes a variety of fresh seasonal vegetables.

All served with mixed salad and crusty bread



## The Finer Details

### Minimum numbers of 50 guests

Should you wish to discuss your requirements in more detail we would be delighted arrange a meeting at your convenience.

Some venues have restrictions for cooking equipment. If you are unsure on what is available, please contact us for more details.

Once you have chosen your ideal menu we will prepare a full cost summary. **We operate a no hidden costs policy, our promise to you is total transparency and no unexpected surprises.**

Should you wish to book Danton & Marshall Events, we would require a minimum booking deposit of £250.00 depending on number of guests. The remaining amount becomes due 30 days prior to the event.

**This proposal has been designed specifically for the addressee and should not be copied or forwarded without express permission from D&M Events.**

Prices are correct at time of proposal, should market forces dictate a substantial increase this will be passed to the client with prior notice.

Please do not hesitate to contact us on 07547 994238 or [sarah@dantonandmarshallevents.co.uk](mailto:sarah@dantonandmarshallevents.co.uk) to discuss further.