

CANAPE MENU

HOT CANAPES

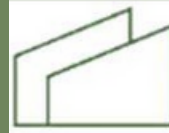
Tomato & fresh pesto galettes
 Mini Saffron Arancini with romesco
 Leek, cherry tomato & Taleggio tarts
 Gougeres – Gruyere cheese choux buns served straight from the oven
 Chicken tikka masala & coriander lime yoghurt
 Caramelised red onions & sweet potato harissa rolls (Ve)
 Baked potatoes, creme fraiche & chives
 Wild mushroom arancini, with a garlic aioli (V)(Gf available)
 Mini vegetable samosas (Ve)
 Lamb kofta, coriander & cumin with mint dip (Gf)
 Middle eastern lamb sausage rolls, with fennel & pistachio
 Mini yorkshire puddings with rare roast beef & fresh horseradish cream
 King prawns skewers, ginger, lemongrass, lime & red chilli

COLD CANAPES

A selection of Crostini:

- Ragstone goats cheese, basil & tomato
- Black olive tapenade
- Chorizo, piquillo pepper & rocket
- Anchovies with ricotta & gremolata
- Parmesan, broadbean & mint tapenade
- Sundried tomato tapenade
- Etruscan tapenade

Tomato, basil bruschetta with extra virgin olive oil
 Bresaola, cream cheese & rocket
 Spiedini of aged feta, black olive & watermelon
 Whipped burrata cornetto, hot honey & fig
 Homemade blinis with smoked salmon, cream cheese & chives
 Thai beef salad with lime, soy & chilli
 Homemade gazpacho with olive oil
 Sobrasada with guindillas on bruschetta
 Beetroot hummus with feta & mint on a crispy tortillas



BOWL FOOD MENU

HOT BOWL FOOD

Ribollita (Tuscan vegetable soup with cannellini beans) topped with ev olive oil and flat leaf parsley (Ve)

Thai red/green vegetable curry and fragrant jasmine rice (Ve)

Caponata, aubergine, tomato, pine nuts and served with bulgur wheat (Ve)

Pea and pancetta soup

Chilli con carne, with basmati rice, sour cream and guacamole

Ox cheek in red wine with mashed potato

Pasta Genovese, green beans, potato, homemade basil and pine nut pesto (V)

Proper Mac and cheese, topped with deep fried leeks and parmesan (V)

Risotto primavera, peas, asparagus, broadbean and mint (V)

Pasta fagioli, Italian hearty cannellini bean and pasta soup topped with Parmesan, parsley and olive oil (V)

COLD BOWL FOOD

Honey Glazed apricots, Heritage tomatoes, buffalo mozzarella, basil pesto and spring flowers (V)

Chicken Diavola salad

Piedmontese peppers with oregano, artichoke hearts, baby courgette, rosemary and orange marinated olives served with rocket and grissini breadsticks (V)

Baby leaves, roasted squash, Ragstone goat's cheese and toasted pumpkin seed salad, with a balsamic glaze (V)

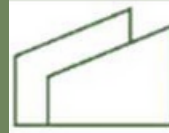
Grilled English Asparagus (Seasonal), roasted courgette, sun dried tomatoes, kalamata olives and a focaccia crisp with a lemon dressing (Ve)

Tabbouleh, fresh falafel, pickled red cabbage and sweet potato with za'atar and a tahini dressing (Ve)

Roasted heritage carrots, Rose harissa hummus, caramelised red onions, fresh parsley, pomegranate seeds and crispy pitta bread (Ve)

Heritage Isle of Wight tomatoes, gazpacho vinaigrette, crispy olive tapenade, pea shoots dressed with a basil oil (Ve)

Cherry tomato and sourdough panzanella tossed with new season olive oil (Ve)



GRAZING TABLE MENU

HOT GRAZING CANAPES

Tomato & fresh pesto galettes

Leek, cherry tomato & Taleggio tarts

Gougeres – Gruyere cheese choux buns served straight from the oven

Chicken tikka masala & coriander lime yoghurt

Caramelised red onions & sweet potato harissa rolls (Ve)

Hasselback potatoes, creme fraiche & chives

Wild mushroom arancini, with a garlic aioli (V)(Gf available)

Mini vegetable samosas (Ve)

Lamb kofta, coriander & cumin with mint dip (Gf)

Middle eastern lamb sausage rolls, with fennel & pistachio

Mini yorkshire puddings with rare roast beef & fresh horseradish cream

King prawns skewers, ginger, lemongrass, lime & red chilli

COLD GRAZING CANAPES

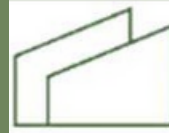
A selection of Crostini:

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- Black olive tapenade
- Chorizo, piquillo pepper & rocket
- Anchovies with ricotta & gremolata
- Parmesan, broadbean & mint tapenade
- Sundried tomato tapenade
- Etruscan tapenade

Tomato, basil bruschetta with extra virgin olive oil

Bresaola, cream cheese & rocket

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GRAZING TABLE MENU

ANTI PASTA GRAZING TABLE

Buffalo mozzarella & San Marzano tomatoes

Roast squash with garlic & chilli

Parmesan & grappa raisins

Marinated artichokes

Olives with rosemary & orange zest

Rocket salad

Piedmontese peppers

Roasted courgette with mint

Baked fennel

Finocchiona, Spianata & Milano Salami

Prosciutto crudo

Grissini

Saffron arancini & romesco

Middle eastern lamb sausage rolls

SHARING SLATES DESSERT OPTIONS

Bitesize sticky toffee pudding

Mini brownies

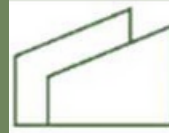
Mini tiramisu

Mini chocolate eclairs

Meringues, whipped cream, blueberries, strawberries

Pastel de natas

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SIT DOWN DINNER SUMMER

SHARING ANTIPASTI

Buffalo mozzarella & San Marzano tomatoes

Roast squash with garlic & chilli

Parmesan & grappa raisins

Marinated artichokes

Olives with rosemary & orange zest

Rocket salad

Piedmontese peppers

Roasted courgette with mint

Baked fennel

Finocchiona, Spianata & Milano Salami

Prosciutto crudo

PLATED STARTERS

Roasted Piedmontese peppers, tomato, fresh oregano, ricotta & anchovy

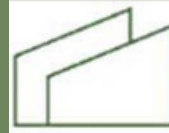
Baby leaf, Tallegio, roasted red onions & toasted almond salad

Prosciutto crudo & melon

Heritage tomatoes with Burrata, extra virgin olive oil & basil

Homemade gazpacho with extra virgin olive oil

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SIT DOWN DINNER SUMMER MAIN COURSES

BBQ butterfly leg of lamb & salsa verde

Hot new potatoes with flat leaf parsley, mint, chives, olive oil Roast butternut squash, red onion, tahini, pine nuts, za'atar. Vignole of red onions, mint, broad beans, peas, green beans, spring greens

Medium rare beef Tagliata

Roast new potatoes with Sorrento lemons, rosemary & garlic. Slow cooked san marzano tomatoes in olive oil. Green beans, garlic, lemon & mint.

Porchetta with fennel salt, crackling crackling & salsa verde

Braised cannellini beans in sage, garlic & olive oil. Roast potatoes. Vignole of red onions, mint, broad beans, peas, green beans, spring greens.

Free range chicken, white wine, black olives & rosemary

Roast new potatoes with Sorrento lemons, rosemary & garlic. Slow cooked Piedmontese peppers. Fennel, orange & mint summer salad.

Sea Bass fillet, salmoriglio & roasted cherry tomatoes

New potatoes, flat leaf parsley, mint, chives & olive oil. Broccoli & green beans, fresh red chilli & garlic. Cos lettuce, toasted hazelnuts, pear & Parmesan salad.

Melanzane Parmigiana (V) Italian roasted potatoes

Green beans with sorrento lemons, garlic, mint. Roast butternut squash with red onion, tahini, pine nuts, za'atar.

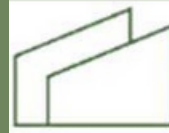
Caponata, topped with pine nuts in crisp filo cup (Ve)

Warm potato salad, red onion, parsley & olive oil. Vignole of red onions, spring greens, broad beans, mint. Rocket, radicchio, balsamic dressing salad.

Homemade lasagne al-forno Garlic bread

Mixed leaf balsamic vinaigrette salad. Heritage tomatoes, extra virgin olive oil, red onions, basil.

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SIT DOWN DINNER SUMMER

PLATED DESSERT

Vanilla panna cotta, raspberry coulis, strawberries & blueberries

Homemade double chocolate brownies & strawberries

Tiramisu

Lemon & almond tart, crème fraîche & raspberries

SHARED SLATES DESSERT OPTIONS

Bitesize sticky toffee pudding

Mini brownies

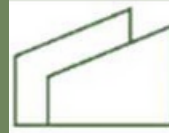
Mini tiramisu

Mini chocolate eclairs

Meringues, whipped cream, blueberries, strawberries

Pastel de natas

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SIT DOWN DINNER WINTER

SHARING ANTIPASTI

Served on our large wooden platters for guests to share

Buffalo mozzarella & winter tomatoes

Roast winter squash with garlic & chilli oil

Parmesan & grappa raisins

Marinated artichokes

Olives with rosemary & orange zest

Rocket salad - Piedmontese peppers

Roasted courgette with mint

Baked fennel

Finocchiona, Spianata & Milano Salami

Prosciutto crudo

PLATED STARTERS

Ribollita - Tuscan soup with cannellini beans, extra virgin olive oil, flat leaf parsley

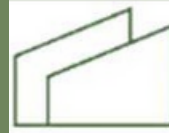
Sobrasada with guindillas - a paprika Balearic sausage with a green chilli on bruschetta

Radicchio, endive, lambs lettuce, roasted chestnuts, pears, gorgonzola dolce with a balsamic dressing

Bresaola, rocket, shaved Pecorino, black pepper & extra virgin olive oil

Sauteed wild mushrooms, garlic, olive oil on sourdough

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SIT DOWN DINNER WINTER MAIN COURSES

Slow cooked belly of pork, crackling crackling & jus.

Roast new potatoes with Sorrento lemons, rosemary & garlic. Vignole of cavolo nero, sauteed red onion, carrot, mint, peas, green beans.

Rose harissa chicken, tomatoes & piquillo peppers

Roast potatoes, rosemary, garlic. Winter squash, balsamic red onion, tahini, parsley, pine nuts. Braised cavolo nero & brussel tops.

Slow cooked beef cheek in red wine

Mashed potato. Roast leeks. Radicchio, red endive, blood orange, red peppers, walnuts, mint.

Roasted sea bass with traditional peperonata

Cannalini beans, sage, garlic & fresh red chilli. Roasted delica squash & carrots. Broccoli, green beans, fresh red chilli & garlic

Melanzane Parmigiana (V)

Italian roasted potatoes. Green beans with sorrento lemons, garlic, mint. Roast butternut squash with red onion, tahini, pine nuts, za'atar.

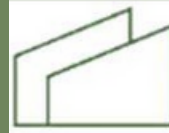
Middle Eastern roasted aubergine, tahini, almonds & cherry tomatoes (Ve)

Persian rice, caramised onions, pinenuts & mint. Broccoli, green beans, fresh red chilli & garlic

Homemade lasagne al-forno Garlic bread.

Green beans with garlic & fresh red chilli. Rocket, radicchio & winter leaf salad with a balsamic vinaigrette

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SIT DOWN DINNER WINTER

PLATED DESSERT

Vanilla panna cotta with toffee sauce & caramelised oranges

Homemade Sticky toffee pudding with sticky toffee sauce

Tiramisu

Chocolate ganache tart with crème fraîche & raspberries

SHARED SLATES DESSERT OPTIONS

Bitesize sticky toffee pudding

Mini brownies

Mini tiramisu

Mini chocolate eclairs

Meringues, whipped cream, blueberries, strawberries

Pastel de natas

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At Sands End, we're more than just a venue – we're a space where ideas flourish, connections deepen and memories are made.

From inspiring summer away days to milestone celebrations, our versatile, sustainable setting offers the perfect backdrop for any occasion. With modern facilities, a focus on well-being, and partnerships with exceptional caterers, hosting an event at Sands End is truly special.

Planning your next summer event or away day?

With Tasting Plates, you'll enjoy not only delicious food but also the satisfaction of supporting a catering partner dedicated to sustainability, community and creativity.

Discover how we can help bring your vision to life by getting in touch today.



Find out more ...

www.evolve-events.com/sands-end

BOOKINGS & ENQUIRIES
020 7610 2808
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