



## CANAPÉS MENU

Quality rustic canapes and stylish presentation make the perfect accompaniment to your Drinks Reception, Cocktail Party or pre-dinner appetisers

### Cold Canapés

#### Meat

- Shredded duck, cucumber and spring onion cones dressed with plum sauce.
- Peppered rare fillet of beef, salsa verde croute with shaved pecorino.
- Croustade of Coronation chicken with toasted almonds.
- Duck rillettes with cornichon, shallot and parsley salsa on crisp crostini.
- Miniature Yorkshire pudding with rare roast fillet of beef & horseradish cream.
- Shallot pastry with chicken liver parfait and shallot jam

#### Vegetarian

- Crostini with goat's cheese, soft herbs, black olives and sun blush tomato.
- Parmesan shortbread with cumin, mascarpone and beetroot relish.
- Spinach tartlets with sun blush tomato, black olive and feta.
- Sable biscuit with asparagus cream and black sesame seeds.
- Pesto tartlets with cream cheese, mushrooms and chives.

#### Fish

- Smoked salmon blinis with crème fraiche, dill and keta caviar.
- Citrus crab cones with caviar and herb garnish.
- Prawn cocktail on a pastry spoon.
- Tuna tataki, wasabi mayonnaise, black and white sesame seeds.
- Beetroot wafer with crème fraiche, roulade of poached and smoked salmon.



## CANAPÉS MENU

### Hot Canapés

#### Meat

Lamb kofta skewers with rose harissa, tzatziki dip.

Mini Croque Monsieur with ham and gruyere cheese.

Shepherd's pie with cheesy mash.

Parmesan and sun blush crumb chicken skewers with basil mayo.

Roast cocktail Cumberland's rolled in honey and grain mustard.

Miniature cheeseburgers with tomato relish.

Asian style beef skewers with peanut satay.

#### Vegetarian

Asparagus, pea and mint arancini with watercress aioli.

Miniature baked potatoes filled with gorgonzola, and sun blush tomato relish.

Vegetable samosas with coriander and mint chutney.

Filo parcels of spinach and ricotta cheese.

Pea patties with tomato chutney.

Vegetable Spring rolls with satay dressing.

#### Fish

King prawns wrapped in filo with sweet chilli dipping sauce.

Salmon and dill fishcakes with tartare sauce.

Asian style spiced fishcakes with lemongrass and coriander served with green chilli gazpacho.

King prawn and smoked bacon skewers.

Poached cod and mushy peas.



## **RUSTIC STYLE CANAPÉS MENU**

Tapas style canapés are more substantial, stylishly presented, delicious homemade tray serviced tapas style.

### **Cold Tapas**

Marinated olives with sunblush tomatoes, parsley and feta  
Stuffed cherry tomatoes with crab mayonnaise  
Asparagus, pea and quails egg salad  
Saffron potato, fine bean and olive salad, tomato dressing  
Fennel, orange, dill and olive salad  
Chorizo and potato salad  
Chicken wings with tomato and basil  
Poached salmon with chilli and lime salsa  
Tortilla with tomato chutney  
Mussels in sherry vinaigrette

### **Hot Tapas**

Pan fried garlic mushrooms with lemon  
Courgette fritters with aioli  
Roast aubergine with garlic, parsley and time crust  
Butter and soya beans with pancetta, parsley and red onion  
Bitok with roast courgette and garlic aioli  
Patatas bravas  
Roast new potatoes with sea salt and rosemary, watercress aioli  
Spicy and sweet lamb tagine with tabbouleh  
Pork meatballs with olive caponata  
Meatballs with almond sauce  
Sweet and sticky short ribs with paprika  
Pea and ham croquette with parsley sauce  
Pan fried chicken in sherry with garlic chips  
Poached cod with braised peas  
Sardines with rosemary crust