



## *Canapé Menu*



### *Red Meat, Game and Poultry*

*Rare roast beef and spinach with creamed horseradish  
Served in a mini Yorkshire pudding*

*Black forest ham, goats cheese, fig and rocket bundles*

*Sticky Teriyaki Ginger Beef spoons*

*Mini lamb samosas with a mint yoghurt dip*

*Mini Eggs Benedict-English muffin with poached quails egg, smoked ham  
and topped with hollandaise sauce*

*Peking duck rice paper parcels*

*Red Pepper and Black bean Beef Kebabs*

*Black pudding with a sweet tomato chutney served on a croustini*

*Mini kofta and chicken kebabs with warm curry sauce*

*Mini duck pancake rolls with an oriental dipping sauce*

*Chinese spiced pork filo cups*

*Mini Cheeseburgers with Pickles and Ketchup*

*Seared venison aubergine and chestnut served on a potato rosti*

*Pheasant supreme with a wild mushroom compote*

*Japanese-style beef served on  
oriental spoons with a wasabi hollandaise*

*Fillet of lamb marinated in garlic and honey*



*served on skewers*

*Chicken Jalfrazi served on mini poppadoms*

*Thai green chicken served on lemon grass skewers*

*Fig and goats cheese mousse wrapped in black forest ham*

*Fois Gras with cherry jam on toasted brioche  
and topped with truffle shavings*

*Chicken roulade wrapped in black forest ham served on a roast tomato croustini*



### *Fish and Shellfish*

*Sweet chilli and lime king prawn skewers*

*Lemon and coriander king prawn and mange tout skewers*

*Smoked salmon, cream cheese and caviar served beetroot blinis*

*Filo parcels filled with salmon tartare*

*Gravadlax on pumpernickel with dill and lemon mascarpone cream*

*Piri piri king prawn and mange tout skewers*

*Crab Mouse Blini with Caviar*

*Thai fish beignets with soy dipping sauce*

*Fish and Chips in Mini Newspaper Cones*

*Smoked Trout and Avocado blinis*



*Carpaccio of salmon and lobster with a coriander remoulade*

*King prawns wrapped in crispy pancetta*

*Scallop, black pudding and apple sherbet*

*King Prawn and smoked salmon mousseline in a filo basket*

*Smoked salmon and cream cheese roulade served on rye bread*



### *Vegetarian*

*Tomato and basil salsa with oak aged feta served on a toasted brioche*

*Roasted vine tomato, feta and pesto croustini's*

*Croustini's with goat's cheese and an apple and walnut marmalade*

*Mini goats cheese and caramelised red onion tart*

*Thai spring rolls with a sweet chilli dip*

*Sweet potato and spring onion bhaji with mint and cumin yoghurt dip*

*Vegetable Nori roll*

*Roquefort mouse served on fig and date bread*

*Mini Roquefort and caramelised pear tart garnished with walnut*



*Any 5 of the above @ £10.00 per head*

*Plus VAT*

*(Minimum of 30 people)*