

## CANAPÉS

### Meat Canapés

#### MODERN

- Pork cheek, black pudding and pistachio terrine with apple cider jelly (requires two weeks' notice) (c)
- Slow roasted lamb bonbon with red onion jam (h)
- Crispy pork belly with wholegrain mustard mash, apple 3 ways (h)
- Chilli beef croustade with parmesan cream (h/c)

#### WORLD

- Moroccan spiced lamb pastillas with humous dip (h/c)
- Spoons of chorizo with seared scallop and roasted red pepper salsa (h)
- Smoked duck cones with mango and red onion salsa (c)
- Lime glazed chicken with sticky coconut rice and mange tout, green chilli and coriander salad (c)
- Slow cooked brisket slider with red slaw (h)

#### RETRO

- Chicken liver parfait topped brioche with port and cassis jelly (c)
- Butter chicken masala with poppadom, roasted cashews and coriander salad (h)
- Triple cooked chip with medium seared minute steak, Worcester sauce glazed button mushroom and confit garlic mayo (h)
- Quail's egg Scotch egg with beetroot pickle\*\* (c/h) (requires one week's notice)
- Mini hamburgers with pickles and ketchup (h)
- Mini lamb and rosemary burgers with minted yoghurt (h)

#### OLD FAVOURITES

- Tandoori chicken skewers with raita dip (c/h)
- Slow roasted shoulder of lamb with crispy potato and homemade mint sauce (h)
- Creamed spinach and boeuff Bourignon vol-au-vent (h)
- Spicy chicken satay skewers with a peanut dip (c/h)
- Mini Peking duck pancakes (c)
- Mini Yorkshire puddings with rare roast beef and horseradish cream (c)

## Fish Canapés

### MODERN

- Pan fried sea bream with tapenade and gremolata (h)
- Seared tuna on chilli shortbread with chipotle relish (c)
- Filo baskets with chilli mayo crab, grapefruit and apple salad (c)
- Smoked mackerel, cucumber and dill salad on dark rye bread (c)
- Pan fried cod with mushy peas and oven dried Serrano ham (h)
- Chipirones (deep fried baby squid) with lemon (h)
- Panfried scallops with buerre noisette (h)

### WORLD

- Sesame and wasabi crusted tuna (c/h)
- Beetroot cured gravadlax with avocado puree, spring onions and chilli (c)
- Citrus cod ceviche with spring onion, cucumber and coriander relish (c)
- Salt cod croquettes with alioli\*\* (h)
- Filo baskets with brown shrimp, bok choy and pickled kolrabi salad (c)
- Grilled tiger prawn with green mango, coconut, chilli and coriander salad (c)

### RETRO

- Prawn cocktail with Bloody Mary dressing on baby gem leaf (c)
- Potato and horseradish rosti topped with kiln baked salmon and hollandaise (h/c)
- Smoked trout and horseradish mousse on rye toast with crushed pink peppercorns and radish (c)
- Fish and chips in newspaper cones with ketchup dip\*\* (h)
- Filo tartlets filled with seared tuna nicoise and quail's egg (c)
- Smoked eel on brioche with lemon crème fraiche and pickled fennel (c)

### OLD FAVOURITES

- Lemon chilli prawns (c/h)
- Dill blinis with smoked salmon and lemon crème fraiche (c)
- Thai fish cakes served with a sweet chilli dip (c/h)
- Paprika dusted whitebait with lemon alioli (h)
- Fishcakes with homemade tartar sauce (c/h)
- Creamy smoked haddock and parsley vol-au-vent (h)

## Veggie Canapés

### MODERN

- Balsamic beetroot with buttermilk jelly on focaccia crisp (c)
- Broccoli with goats' curd and hazelnut dressing (c)
- Deep fried goats cheese with heather honey (h)
- Courgette, feta and fresh mint spirals (c)
- Sweet potato, feta and chilli fritters (c/h)
- Broad bean and mint crostini (c)

### WORLD

- Savoury ricotta, chilli and lemon cake with fig jam (c)
- Sundried tomato and mozzarella arancini with basil mayo (h)
- Asparagus tortilla with potato and parmesan crisp (h/c)
- Mushroom frittata (c/h)
- Grilled Mediterranean vegetable tartlet with tapenade dressing (c)
- Tarraka dahl dip with selection of Indian breads (h)

### RETRO

- Mushroom Wellington with hollandaise (h)
- Griddled asparagus spears with lemon and chive alioli (c/h)
- Bombay potato wedges with mango chutney mayo (h)
- Mini mushroom burgers with pesto and mozzarella (h)
- Tomato and basil bruschetta (c)
- Five bean salad in a tomato pastry cup (c)

### OLD FAVOURITES

- Parmesan shortbreads w/ creamy goats cheese and caramelised red onion (c)
- Wild mushroom and tarragon tartlets (c/h)
- Falafel with babaganoush and tabbouleh salsa (c/h)
- Roasted red pepper empanadas with alioli (c/h)
- Homemade pesto and sunblush tomato crostini (c)
- Roasted cherry tomato and feta tartlets (c/h)

## Sweet Canapés

### MODERN

- Flourless chocolate and lime cake with Margarita cream (c)
- Caramelised banana tart (c)
- Passion fruit meringue tartlets (c)
- Mini rosewater meringues with mascarpone cream and strawberries (c)
- Sabayon cream with summer berries (spoon) (c)

### WORLD

- Pecan pie with bourbon cream (h/c)
- Key lime pie (c)
- Baklava (c)
- Cinnamon and sugar churros with thick hot chocolate (h)
- Amaretto tiramisu (c)

### RETRO

- Mini pineapple and coconut upside down cakes with Malibu cream (h/c)
- Sticky toffee pudding with warm toffee sauce (h)
- Raspberry trifle (c)
- Individual triple chocolate profiterole (c)
- Banoffee pie (c)

### OLD FAVOURITES

- Mini red velvet cupcakes (c)
- Spoons of white chocolate, raspberry and pistachio bread and butter pudding (h)
- Lemon meringue kisses (c)
- Mini New York cheesecakes (c)
- Brownies and blondies (c)