



CANAPÉS



SMOKED SALMON GRAVLAX ON RYE BREAD WITH HORSERADISH CREAM
PROFITEROLE WITH CRAB AND WASABI CAVIAR
ROQUEFORT AND POMEGRANATE ENDIVES
BALSAMIC TOMATO AND PESTO TARTS
FINES HERBS TARTLETS
MINI FILO HOMITY PIES
DUCK LIVER PARFAIT, TOASTED BRIOCHE AND RED ONION MARMALADE
OYSTER ROCKAFELLA
MINI ROOT VEGETABLE CAKES & HORSERADISH CREAM
PRAWN COCKTAIL TARTLET
SESAME AND CHEDDAR CROQUETTES WITH CHILLI JAM
WILD MUSHROOM PALMIER WITH GREEN OLIVE AND TRUFFLE TAPENADE
KERALAN BUTTERNUT SQUASH SAMOSA WITH YOGHURT AND HARISSA DIP
GINGER PORK AND WATER CHESTNUT WONTONS WITH DIPPING SAUCE
FIVE SPICE CHICKEN TARTLETS WITH CORIANDER AND GREEN CHILLI PESTO
PICKLED MUSHROOM AND CHIVE HOLLANDAISE PROFITEROLES
FILO TARTLETS WITH CHILLI STEAK SALAD WITH MINT
CHIVE PANCAKES WITH CRÈME FRAÎCHE AND RED ONION CONFIT
MINI PISSALADIÈRE
MINI BURGER WITH CHILLI JAM AND PICKLED RED ONION
TOMATO AND BASIL PIZZETTE
MINI BEEF WELLINGTONS
CLASSIC CHEESE QUESADILLA WITH GREEN CHILLI, CORIANDER, AND AVOCADO SALSA
SEARED SESAME TUNA WITH WASABI AVOCADO ON CRISPY TORTILLA
GOATS CHEESE AND ROASTED TOMATO CROSTINI
CHARGRILLED AUBERGINE WITH GARLIC AND MINT
GINGER AND HOISIN CHICKEN LOLLIPOPS
GREEK HERB-MARINATED FETA AND OLIVE SKEWERS
BLUE CHEESE STUFFED DATES WRAPPED IN PROSCIUTTO
BRESSOLA WRAPPED FIGS WITH ROCKET AND PARMESAN
LEEK AND GRUYRE TARTLETS

CANAPÉ GUIDELINES AND COSTS

PRE-DINNER DRINKS, 5 CANAPÉS PER GUEST 4 DIFFERENT CANAPÉS £12.50 PER HEAD
FIRST COURSE CANAPÉS (STARTER) 6 CANAPÉS PER GUEST 6 DIFFERENT CANAPÉS £15.50 PER HEAD
2.5 HOUR COCKTAIL DRINKS PARTY 10 CANAPÉS PER GUEST, 8-10 DIFFERENT CANAPÉS £18.00 PER HEAD
3 HOUR WEDDING RECEPTION 12-14 DIFFERENT CANAPÉS £22.00 PER HEAD