



COLD CANAPÉ IDEAS

Shot glasses with sweet pepper dip and crudités (V)

-On crostini base:

- Smoked salmon, cream cheese, caviar, dill and lemon juice (V)
- Cream cheese, sliced egg, cucumber, caviar and paprika (V)
- Peppered mackerel with cucumber and red pepper hummus (V)
- King prawn with Marie-rose sauce, caviar, chives and alfalfa seeds (V)
- Tomato chutney with chicken liver pâté and silver onion
- Chilli & coriander prawn on garlic mayonnaise (V)
- Parma ham, rocket, tomato and mayonnaise with balsamic reduction

-Endives with:

- Saint Agur cheese, grapes, walnuts and maple syrup (V)
- Saint Agur cheese, pomegranate, edamame beans & alfalfa sprouts (V)
- Peppered mackerel with cucumber, radish and sour cream (V)

-Spanish omelette (V)

-Spanish omelette with grated carrot, poppy seeds and lemon cashew nut (V)

-Mini Thai fish cakes with coconut cream dressing (V)

-Seared salmon (V)

-Chicken tikka bites

SUSHI

A selection of sushi bites (with cooked fish) not Sashimi (raw fish) (V)

OPEN SANDWICHES including:

- Avocado with tomatoes, pancetta & pine nuts tossed in balsamic vinegar
- King prawn, cucumber and caviar (V)
- Saint Agur cheese, grapes, Parma ham and walnuts
- Egg mayonnaise with parma ham
- Green pesto, tomato, parmesan shavings, rocket and basil (V)
- Red pesto, rocket, sliced cherry tomatoes, marinated anchovies and orange pepper (V)
- Succulent crab meat with egg, chives, mayonnaise and lemon juice (V)

SELECTION OF WRAPS including:

- Chicken, bacon, asparagus & mayonnaise
- Lemon & coriander hummus, mixed roasted peppers and red onions (V)
- Hummus with apricots, raisins, goji berries, sundried tomatoes and red onions (V)
- Crispy duck with plum sauce, cucumber, spring onions



HOT CANAPÉS – DEPENDENT UPON KITCHEN FACILITIES

-Melted Camembert Cheese with crudités to dip (V)

-Black & white bean soup with crispy onions served in a mini espresso cup (V)

-Hot canapés including:

- **Queen scallops with chorizo skewers**
- **Queen scallops with button mushroom and chorizo skewers**
- **Chicken satay skewers with satay sauce**
- **Pork and pineapple skewers with satay sauce**
- **Duck in a plum glaze with red onions**

-Mini potato skins filled with:

- **Sour cream and chives (V)**
- **Melted Monterey Jack cheese and pancetta**
- **Cajun dip (V)**
- **Ratatouille and Greek Yoghurt (V)**
- **Chilli, sour cream and chives**
- **Mediterranean tagine filling (V)**

-Mini chestnut mushrooms stuffed with:

- **Mushroom and Madeira risotto**
- **Stilton and sundried tomatoes**
- **Brie and cranberries (V)**

-Croustades filled with:

- **Brie and cranberry (V)**
- **Avocado, tomato, pancetta and pine-nuts toasted with balsamic vinegar**
- **Melted stilton with pancetta**
- **Melted stilton with sundried tomatoes (V)**

SIZZLING Canapés including:

- **Prawns (V)**
- **Beef**
- **Chicken**
- **Pork**
- **Lamb with sherry & mint**



DIPS

- **Yoghurt, wholegrain mustard & garlic dip**
- **Yoghurt, coriander, mint & pomegranate raita**
- **Passata & horseradish dip**
- **Crème fraîche with spring onions, lime and sweet chilli**
- **Sweet Chilli sauce**
- **Thousand Island dip with Worcestershire Sauce, parsley & sundried tomatoes**
- **Babaganoush dip – aubergines, crème fraîche, lemon juice**

DESSERT OPTIONS

- **Pineapple skewers in a rum, ginger and maple glaze**
- **Individual crème brûlée**
- **Individual chocolate mousse with raspberries**
- **Individual Grand Marnier and ginger trifle**
- **Fruit salad cocktail in a wine glass with meringue and fresh cream**
- **Fruits dipped in chocolate**