



CANAPE LIST

Canapés

Freshly shucked oyster, natural or soy and eschalot dressing g
Grilled half shell scallops, salsa verde g
Salmon tempura, nori and soy
Sweet and sour prawn
Smoked salmon blini, horseradish cream, dill
Salt cod brandade, choux bun
Fish cake, lemon and caper mayonnaise
Prawn cannelloni, corn salsa
Spiced chicken and chickpea samosa
Yoghurt marinated lamb skewer, hummus g
Mini Yorkshire pudding, braised beef, horseradish
Rare grilled beef, parmesan polenta
Kingfish tartare, pickled ginger g
Quail Saltimbocca g
Chicken liver tartlets, apple chutney
Sesame crusted tuna, wasabi mayonnaise g
Tempura flathead, tartare sauce
Prawn and pea risotto g
Mushroom risotto g v
Spinach and cheese pastry v
Parmesan shortbread, roast tomato, feta v
Goat cheese tortellini, tapenade v
Tomato and haloumi toast v
Mini croque monsieur
Cauliflower soup, truffle oil g v
Leek tartlet v

Dessert

Lemon meringue tart
Chocolate truffle g
Summer berry mousse cake
Belgium chocolate negress g
Macaroon g
Orange and almond cake g
Cheesecake
Mini choc tops
Mini panacotta

g - gluten free
v - vegetarian

Substantial

*all served in individual bowls
Prawn and pea risotto g
Beer battered fish and chips, caper mayonnaise
Sweet and sour pork belly, hokkien noodles
Thai green chicken curry, jasmine rice g
Moroccan lamb, dates, couscous g
Vegetable fried rice g v

Substantial Dessert

Bread and butter pudding
Fresh fruit salad, tropical fruit sorbet g
Vanilla panacotta, strawberry consommé g
Apple and blueberry crumble

Please note menu to be used as a guide only – this will depend on seasonal produce and availability.