

CANAPE LIST

PERFECT ACCOMPANIMENT TO A DRINKS RECEPTION

MAPLE HAM, ASPARAGUS & CREAM CHEESE
IN A WHOLEMEAL PINWHEEL

PASTRAMI & PEPPERED MAYONNAISE
ON RYE BREAD, GARNISHED WITH JULIENNE OF CORNICHON

QUAIL'S EGGS WITH HOLLANDAISE
IN A PUFF PASTRY SHELL WITH A TOUCH OF LUMPFISH CAVIAR

SMOKED MACKEREL PARFAIT
IN A CUCUMBER BOAT WITH CRACKED BLACK PEPPER

RARE ROAST BEEF & LYCHEE
SERVED ON FOCACCIA

LOBSTER TAILS WITH DILL MAYONNAISE
SERVED IN A CROUSTADE, TOPPED WITH A CITRUS TWIST

CURRIED CHICKEN & MANGO
ON A MINI POPPADUM

PARMA HAM & GALIA MELON
SERVED ON FOCACCIA

VERMICELLI NEST OF CREAM CHEESE
SERVED HOT WITH A SPRINKLE OF CHIVES

SALMON EN CROUTE
SERVED HOT AND LEFT SIMPLE

MARINATED VENISON WITH CARAMELISED ONIONS
ON TOASTED GRANARY BREAD

MINI YORKSHIRE PUDDINGS
FILLED WITH HORSERADISH MASH AND RARE ROAST BEEF

SESAME PRAWN TOASTS
SERVED HOT WITH A SOY AND PLUM DIPPING SAUCE

KING PRAWNS WITH CUMIN & LIME MAYONNAISE
IN A PUFF PASTRY SHELL

MONTEREY JACK CHEESE WITH SPRING ONION
DELICIOUS HOT

MOZZARELLA, CHERRY TOMATO & PARMESAN CROSTINI
BAKED ON A CIABATTA

STRAWBERRY, ASPARAGUS & HOLLANDAISE
ON A MINI BAGEL WITH CRACKED BLACK PEPPER

CHILLI PRAWN & GINGER FILO BUNDLES
FRESHLY BAKED

SMOKED CHICKEN & CRUSHED PARSLEY PESTO
IN A SWEET PASTRY DIAMOND

CARPACCIO OF SMOKED DUCK
WITH BLACK CHERRY

WILD MUSHROOM TARTS
SERVED WARM WITH WILTED SPINACH & NUTMEG

TIGER PRAWN CRUDITES
WITH SAFFRON MAYONNAISE

ROQUEFORT AND PECAN NUT
ON A CRISP BAGEL

COURGETTE, CHIVE AND BLACK PEPPER BRUCHETTA

DUCK MOUSSE
ON A BABY BRIOCHE WITH PORT JUS

SMOKED OYSTER AND BACON
ON TOASTED FRENCH BREAD

TERYAKI BEEF
ON A CHINESE SOUP SPOON WITH SHREDDED BELL PEPPERS

SOUP SHOTS
SERVED WARM IN A SHOT GLASS
FRESH PEA & MINT
VICHYSOISE
MULLIGATAWNY
THAI CHICKEN & LEMONGRASS
TOMATO & VODKA CONSOMME
LOBSTER TAILS WITH CAVIAR
SERVED IN A CROUSTADA WITH LIME AND CUMIN MAYONNAISE

GRAVADLAX AND BURNT ORANGE CHUTNEY
ON A WHOLEMEAL COB

SEARED CREVETTE & AVOCADO MOUSSE
IN A PUFF PASTRY SHELL

GRILLED HALLOUMI
ON AN OLIVE CIABATTA WITH FRESH PESTO

CAJUN CHICKEN & PINEAPPLE SALSA
SERVED ON A BABY CHINESE LEAF

SWEET POTATO CHIPS
WITH A SOURED CREAM AND CHILLI DIP

SESAME ROASTED BUTTERNUT SQUASH
ON BAKED SODA BREAD

LUXURY PETIT FOURS

MINI FRUIT TARTLETS

MINI SUGARED RING DOUGHNUTS
WITH CHOCOLATE DUNKING SAUCE & HAZELNUT CHIPS

CHOUX PASTRIES AND ECLAIRS

TROPICAL FRUITS WITH DIPPING SAUCES
*(TO INCLUDE CHANTILLY CREAM, TOFFEE AND COURVOISIER,
DARK CHOCOLATE AND MALIBU)*

**THE ABOVE ARE ALL FRESHLY PREPARED AND GARNISHED AND
SERVED FROM TRAYS BY OUR WAITING STAFF.**