

# Canapé Menu





## Hot Canapé Selection

Mini Welsh rarebit with slow roasted tomato (V)

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Spiced Moroccan lamb koftas (gf)

-

Mozzarella & sun blush tomato crostini finished with pesto (V)

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Filo coated king prawn with sweet chilli dip

-

Roasted red pepper soup sip (V) (gf)

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Hoi-sin duck & spring onion rolls

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Halloumi, sage & pancetta sticks (gf)

-

Prosciutto wrapped asparagus tips, hollandaise dip (gf)

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wild mushroom risotto balls scented with tarragon (V)





## Cold Canapé Selection

Marinated olives (V) (gf)

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Smoked mackerel pate with lemon & horseradish toast

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Pea, mint & feta tartlet (V)

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Smoked salmon & mascarpone roulade (gf)

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Chicken liver parfait & onion marmalade toast

-

Feta, red pepper & olive on savoury shortbread (V)

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Mini Yorkshire pudding with rare beef & horseradish

-

Butternut purée, chorizo & coriander filo cups

-

Tandoori spiced chicken, cucumber raita on naan bread (gf)

-

Mozzarella, sun blush tomato and olive skewer (V) (gf)

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Mini salmon, chive & baby caper tarts







Parmesan & black pepper scone with smoked salmon & dill crème fraiche

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King prawn, chorizo & slow roast cherry tomato skewer (gf)

-

Roasted vegetable & chervil bouchee (V)

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Smoked salmon & pickled fennel crostini

-

'Tadpole in the hole' with onion chutney

-

Spring onion, goats' cheese & mustard seed tartlet (V)

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Blinis with gravlax & lime mayo

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Red pepper, pesto & Taleggio cheese tart (V)

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Asparagus & Oxford Blue cheese quiche (V)

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Crab, lime crème fraîche & pea shoot brioche toast

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Truffle scented mascarpone with asparagus & slow roast tomato (V)





## *Sweet Canapé Selection*

*Mini lemon meringue pie*

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*Mini summer berry tarts*

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*Mini triple chocolate fudge brownies*

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*Mini banoffee pie*

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*Mini chocolate profiterole*

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*Spiced mini apple crumble tarts*

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*Mini glazed passion fruit tarts*

*\*Contact our team for more information on dietary requirements\**

