

CANAPÉS – MENU 1

This menu is a real crowd-pleaser and with any of our desserts, it is a nice end to a party. Every mouthful is delicious.

SERVED HOT

Scallops in handmade pastry shells with pea and nori puree

Spiced pork belly with crispy ginger and crushed green apple salsa

Cherry and smoked tomato tarte tatin with bocconcino and pesto (v)

Fresh asparagus and steak with a smoked butter hollandaise

Miso aubergine and spinach terrine (v)

SERVED COLD

Parmesan wafer with quail's egg, enoki mushrooms, truffle mayonnaise

Smoked chicken and bacon aioli served in a filo tartlet

Coconut pancakes with five spiced duck in a plum sauce

Chilli-cornbread flower pots with crab tian, spiced avocado and jalapeno chillies

Caramelised fresh fig, red pepper and lime mascarpone bruschetta

PUDDING

Gooey chocolate brownie with Tia Maria cream

(v) vegetarian



CANAPÉS – MENU 2

The harmony of the flavours and textures in this stylish menu makes it a popular choice with the after eight dessert a talking point end to a party.

SERVED HOT

Mini bacon and egg breakfast with truffle shaving

Lobster slider in mini brioche with nantua sauce

Duck and sweet potato dumplings with a sweet chilli dip

Beetroot crusted lamb with a pomegranate molasses dip

Mini jacket potatoes topped with sour cream and chives (v)

SERVED COLD

Trout ceviche served on puffed fish skin

King prawns tossed in herbs served with an aioli dip

Malaysian chicken, fresh lime and coconut squares

Carpaccio beef wrap with wild rocket, pesto and cream cheese

Moringa biscuit with goat's cheese and goji berry jam (v)

Chilli-roasted feta and watermelon (v)

PUDDING

After eight mint – chocolate praline, fresh mint mousse and mint jelly

(v) vegetarian



SUPERFOOD CANAPÉ MENU

We are endeavouring to give you canapés that will make you feel great and energised after eating rather than that over-indulged feeling.

SERVED HOT

Nut encrusted chicken with a maca thai dip

Turmeric marinated lamb with a spiced lentil dip

Kale and chickpea fritter with smoked tomato salsa (v)

SERVED COLD

Chilli-cornbread flower pots with crab tian, spiced avocado and jalapeno

Acai crusted duck breast on wild rice cake with a blueberry compote

Moringa biscuits topped with creamed goat's cheese and goji berry jam (v)

Coriander, fennel crusted tuna wrapped in nori with a wasabi cream

Quinoa blinis with mackerel, horseradish cream and pickled beetroot

Parmesan wafer with quail's egg, and truffle mayonnaise (v)

(v) vegetarian

