

Canapes

Seafood Canapes

Warm blini with lemon crème fraiche & dill

Sashimi of seabass in soy, sesame & ginger

Sesame tiger prawns with cucumber dipping sauce

Vietnamese prawn cake with chilli & cucumber dipping sauce

Fragrant coconut and saffron prawns in Chinese spoons

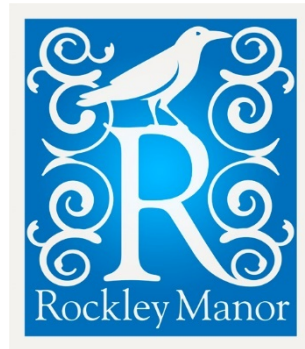
Dorset crab cakes with lemon aioli

Scallops & sage wrapped in sweet cured Wiltshire bacon with chive hollandaise

Crab & prawn filo cups with ginger, lime & toasted sesame seeds

Beer battered Haddock in cone with triple cooked chips & tartare sauce

Prawn & chorizo sticks with lemon, garlic & parsley gremolata



Meat Canapes

Crispy Rockley Yorkshires & local fillet beef with watercress & horseradish cream

Oriental beef filo cups topped with crispy seaweed

Steak teriyaki in gem leaves with radish and mustard dressing

Fillet of venison on walnut bruschetta hearts with salsa Verde

Honey and mustard glazed best Marlborough sausages with homemade tomato ketchup

Prune & mango chutney bacon rolls/ Apricot & mango chutney bacon rolls

Mini hamburgers

Prosciutto & rocket rolls with warm hollandaise

Chinese pork & ginger dumplings with soy & chilli jam

Vietnamese pork spring rolls with soy & peanut dip+

Petit croque-monsieur

Chicken & leek mini pastries

Chicken sate sticks with kaffir lime leaves & peanut sate dip

Green Thai chicken bites served on crisp gem leaves with chilli dipping sauce



Vegetarian Canapes

Vegetable dumplings with sesame & soy dipping sauce

Cheese soufflé filo tartlets with quince jelly

Parmesan hearts with goat's cheese, cherry tomato & fresh pesto

Cherry tomato, basil & bocconcini sticks

Halloumi & zucchini fritters with yogurt & dill

Mini leek pies

Savoury tartlets with wild mushrooms & gruyere

Savoury tartlets with caramelised onion marmalade & cheddar

Walnut crostini with stilton, caramelised pear & balsamic drizzle

Bruschetta with roasted Mediterranean vegetables, parmesan curl and balsamic drizzle

Asparagus tips with warm hollandaise