



Canapés Cold

Crostini with brie and local tapenade
Bresaola rolled with rocket and parmesan
Individual foie gras terrine with sauterne jelly
Bruschetta with roasted peppers, char grilled aubergine, goat's cheese and pesto
Aubergines rolled with feta, Greek yogurt, red pepper, mint and coriander
Tasting spoons of avocado and cucumber ceviche
Parmesan and rosemary shortbreads with roasted cherry tomatoes and feta
Walnut and blue cheese biscuits
Verrine of avocado mousse topped with lemon and dill creme fraiche
Goats cheesecake topped with red onion and thyme jam
Filo tarts filled with Chinese duck salad
Potato rosti topped with seared peppered beef and horseradish
Black sesame cones filled with Asian beef salad presented on a 3 tier cone stand
Peking duck rolls
Thai skewered prawns marinated in ginger, coriander, garlic, chilli and lime
Vodka and beetroot cured salmon on sesame baguette with dill cream cheese
Piri Piri prawns with refreshing mint relish
Mini verrine of smoked salmon and horseradish mousse
Shot of gazpacho with a splash of vodka topped with a prawn and pea shoots
A sphere of avocado with shrimp and a lime, chilli and coriander salad

Hot Canapés

Cumin spiced lamb brochettes wrapped in filo with minted yogurt dip
Grilled lamb cutlets with mint sauce
Sate spiced chicken brochette
Chicken yakitori
Spicy beef samosas
Mini beef wellingtons
Mouth sized gourmet burgers served alongside a shot of bourbon
Scallop and ginger spring rolls
Prawn brochettes with gremolata
Monkfish on rosemary skewers
Mini devilled crab cakes with sweet chilli
Tempura prawns with a sweet chilli dipping sauce
Sole gjons with tartar sauce served in bamboo cones
Mini jacket potatoes filled with truffle oil, parmesan and chives
Mushroom and thyme savoury tart
Parsley, roasted onion tart with roasted cherry tomatoes
Caramelised onion, goats cheese and thyme tarts
Spanakopita, a filo pastry filled with spinach, pinenuts, mint and feta
Pea and potato samosas with homemade mango chutney.

