



Passion *for* Food

## Canapé Menu

Creating, fresh, stylish mouthwatering canapés is one of our true specialties. Intricately detailed, delicately prepared and beautifully presented our canapés will set the right tone for any occasion; with great versatility we can deliver flavours from around the world....

### **Meat**

Mini rare roast beef Yorkshire pudding with horseradish cream  
Aberdeenshire beef tartar with grain mustard crème fraiche, baby rocket leaves, truffle oil  
Pork belly with apple jam, crackling  
Confit pork belly lollipops with sweet soy glaze  
Ras el hanout dusted lamb and rosemary skewers  
Duck satay skewers  
Parma ham, buffalo mozzarella and rocket bruschetta  
Mini lamb koftas with red onion, tomato and coriander salsa  
Pea and ham tartlets  
Shredded duck pancakes with hoi sin  
Teriyaki beef skewers  
Pork crackling (chicharron), Richmond dipping sauce  
Honey and mustard glazed mini Cumberland sausages  
Ham bon bon, apple and ale chutney  
Thai marinated chicken skewers

### **Fish**

Tartare of salmon with pickled cucumber  
Little cones of whitebait with lemon mayo  
Seared tuna with tapenade  
Thai prawn fritter, sugar cane, sweet chilli  
Sea bass ceviche, lime, sea salt and crispy kale  
Mini fish and chips with tartare sauce



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Skewered tiger prawns and chorizo butter  
Panko fried cod cheeks with tartar  
Smoked salmon blinis with horseradish cream and avruga  
Smoked haddock and leek tartlets with chive crème fraiche  
Lemon, ginger and garlic king prawn skewers  
Prawn wontons with sweet chilli dip  
Seared tuna, pickled cucumber and ginger, wasabi crème fraiche  
Smoked trout crostini with apple chutney, sour cream and celery leaf  
Mini spoons of prawn cocktail with shredded baby gem, avocado and apple salad  
Cumin and coriander dusted salmon fishcakes with garlic, ginger and chilli dipping sauce

## **Vegetarian**

Fried rice cakes with chilli and lime with wasabi and pickled ginger (V)  
Wild mushrooms on toast (V)  
Little shot of gazpacho (V)  
Cherry tomato, bocconcini and basil skewers with balsamic dressing (V)  
Watermelon cup with feta and black olive salt (V)  
Grilled goat's cheese crostini with crisp apple (V)  
Wild mushroom, goat's cheese and tarragon tartlet (V)  
Griddled asparagus spears with hollandaise (V)  
Chilled pea, ricotta, mint and basil bruschetta (V)  
Wild mushroom and parmesan risotto balls with truffle oil (V)  
Goat's cheese and red onion marmalade tartlet (V)  
Gruyere risotto balls with truffle oil (V)  
Cheese gougeres (V)  
Sun dried tomato, parmesan and basil bruschetta (V)  
Shot of butternut squash soup with sage oil (V)  
Leek and blue cheese tartlets (V)  
Welsh rarebit toasties (V)  
Warm shot of cauliflower soup with roasted cumin oil (V)  
Shallot tart tatin with sage crème fraiche (V)