

Canapes

Six Canapés - **£18.00** per person
Eight Canapés - **£23.00** per person
Ten Canapés - **£27.50** per person

Minimum of 15 guests. (v) These dishes are suitable for vegetarians. All prices exclude V.A.T. Some items may contain traces of nuts. Please choose the same selection of items for all guests.

Hot Canapés

Meat Selection

Slow cooked beef cheek Arancini served with gorgonzola dipping sauce
Mongolian spiced lamb canon served with a sweet and savoury Mongolian dipping sauce **(GF)**
Confit Shredded duck and hoisin wonton money bag with a plum sauce
Honey and mustard glazed chargrilled chicken fillet skewer **(GF)**

Fish & Shellfish Selection

King prawn spiced with saffron, with sautéed chorizo and served with aioli sauce
Seared tuna, fennel and caper salsa, served with a sweet pepper coulis
Lobster and salmon Thai flavoured fish cake served with sesame seed and lime sauce
Coriander and cumin spiced Panko fish goujon served with a tamarind and date dip

Vegetarian & Vegan Selection

Sweet roasted tomato and basil chutney, red onion marmalade tartlet and crumbed goat cheese **(V & GF)**
Feta, fig and red onion chutney mini samosas with chill, yoghurt sauce **(V)**
Chickpea and beetroot lightly spiced falafel, mint and coconut yogurt dipping sauce **(VE)**
Spinach and butternut squash Arancini **(VE)**

Bar Snacks (choose 3) **£5.50** per person

Butter cheese twist
Chilli baguette bites
Caramel popcorn
Mini pretzel
Vegetable crisps
Spicy baby pepper stuffed with cream cheese
Spicy rice-crackers

Cold Canapés

Meat Selection

Slow cooked confit Con-fed chicken and tarragon roulade served with a cranberry relish, on a brioche crouton
Oriental beef, coriander and rocket salad served in a green tea basket and a hoi sin glaze
Spanish tortilla of chorizo and mixed pepper saffron sauce **(GF)**
Prosciutto rosette served with a plum chutney on a sesame & parmesan puff pastry croute

Fish & Shellfish Selection

Scallop ceviche with mint, chilli and coriander served with sweet red pepper dressing, micro basil cress **(GF)**
Smoked Halibut and avocado mousse blini with Thai asparagus and samphire cress
Mini tortilla wraps of Scottish smoked salmon and dill cream cheese
Filo basket of Cornish crab, lime and lemongrass.

Vegetarian & Vegan Selection

Mediterranean vegetable and red onion chutney fricassee with micro basil salad tartlet **(VE)**
Spiced Mushroom, cherry vine tomato ceviche mini shots topped with micro cress **(VE)**
Rocket leaves, baby mozzarella and pesto with a sun blushed tomato chutney **(V)**
Selection of mini California roll served with light soy sauce **(VE)**

Desserts Selection

Rose water panna cotta with strawberry jelly
Lemon posset mini shot served with vanilla shortbread biscuit finger
Strawberry mousse with caramelized mint in a chocolate shell
Raspberry meringue and passion fruit curd pavlova served with popping candy
Duo of white and dark chocolate tartlet
Mini champagne and berry jelly dome