



2015 CANAPÉ MENU SELECTOR

Pre- Dinner Canapés

Selection of 6 canapés £21.00 per guest

Cocktail Canapés

Selection of 10 canapés £34.00 per guest

Please select 4 cold, 4 hot and 2 dessert canapés

Selection of 15 canapés per guest £39.00 per guest

Please select 6 cold, 6 hot and 3 dessert canapés

Selection of 20 canapés per guest £44.00 per guest

Please select 8 x cold, 8 x hot and 4 x dessert canapés

Your selection can be made from any of the section below:

COLD VEGETABLE CANAPES

Baby Asparagus Tart with Beenleigh Blue Cheese
Goats Cheese Lolly with Pistachio and Grape
Cauliflower Panna Cotta with Wild Mushroom
Baby Mozzarella with Air Dried Plum Tomato
Spring Vegetable Wrap with Daikon and Shiso
Rosary Cheese Custard, Black Olive with Multi Grain Cracker

HOT VEGETABLE CANAPES

Nori Spring Roll Tempura with Wasabi Sauce
Tartlet of Cashel Blue Cheese and Leeks
Risotto Beignet with Peas and Parsley
Cherry Vine Tomato Tart, Red Onion Marmalade
Crispy Fried Tofu with Sesame Soy Sauce
Gorgonzola and Walnut Gnocchi
Ricotta Cheese Gnocchi with Pesto

COLD FISH CANAPES

Smoked Salmon with Caviar and Dark Rye Bread
White Anchovy with Tomato and Paprika Powder
Cod and Potato with Mustard Cream
Millefeuille of Smoked Salmon
Lobster Cocktail, Oriental Rice Crackers
Tuna Sashimi Wrap with Enoki Mushroom and Sweet Onion Dressing
Sea Scallop, Fermented Lemon
Crab with Watermelon and Balsamic
Smoked Sea Trout with Sprouting Broccoli



HOT FISH CANAPES

Mini Fish and Chips with Tartar Sauce
Queen Scallops with Tuna and Lemon (£1 Supplement)
Tiger Prawns with Japanese Bread Crumb and Wasabi Sauce
Seared Tuna with Sesame and Chilli
Monkfish Wrapped with Prosciutto Ham
Homemade Crab Spring Roll with Nori
Sea Scallops and Black Pudding, Apple Puree (£1 Supplement)
Lobster Toast with Lime, Lemongrass and Sesame Seed on Brioche
Crab Cake with Avocado and Tomatoes

COLD MEAT CANAPES

Goosnargh Duck Roll, Crispy Vegetables, Plum Sauce
Baby Mozzarella with Dried Ham and Green Basil
Cornet of Smoked Chicken, Curried Coleslaw with Chives
Rice Paper Wrap with Smoked Duck and Mango
Beef Carpaccio, Poached Egg and Truffle Dressing
Ballotine of Foie Gras with Kumquat (£2 Supplement)
Hoisin Duck with Watermelon
Chicken Liver and Foie Gras Parfait, Mandarin and Raisins

HOT MEAT CANAPES

Mini Chicken Tikka, Poppadom, Pomegranate Yoghurt
Crispy Pork Belly Croquette with Corn Cream
Chicken Satay with Wild Sumac and Peanut Sauce
Korean BBQ Pork with Chilli Sauce
Hot Grilled Beef in Teriyaki Glaze with Crushed Salted Peanut
Skewer of Smoked Lamb Loin, Pepper and Almond Sauce
Honey and Sesame Baked Chicken Wings
Selection of Steamed Dim Sum with Chilli Soy Sauce
Mini Wagyu Burger with BQ Sauce

DESSERT CANAPES

Macaroons
Chocolate Brownie, Dulcey Cremeux
Vanilla Cheesecake, Strawberry Cream
Crispy Coffee Choux
Lemon Meringue Nest
Fruit Tartlets
Almond Bar with Raspberries
Chocolate Madelines
Salted Caramel, Dark Chocolate Tartlet
Rolleux Griotte