

(Updated 1<sup>st</sup> Jan. 2012)

## **Canapé Menu**

This menu comprises bite size hot and cold canapés suitable for tray service at pre-lunch, dinner or evening receptions. These menus are not suitable for lunch or dinner buffets.

**6 items (hot & cold) @ £22.98 per person + V.A.T.**

**8 Items (hot & cold) @ £30.64 per person + V.A.T.**

**Additional items (hot & cold) @ £4.66 per item, per person + V.A.T.**

***\* Please note this menu is available only for a minimum of 20 people***

### **Cold**

Smoked Salmon & Cream Cheese Blinis.

Avocado Mousse with Parmesan Herb of Provence Olives on Herb Bread

Croûtes with Goats Cheese, Parsley & Sundried Tomato

Smoked Applewood Cheese Fan with Cranberry & Chive on Blinis

Mini Bagel with Smoked Chicken Mousse and Grapes

Spicy Crab with Sweet Red Peppercorn Potato Rosti

Bruschetta with Roasted Peppers, Parmesan & Basil

Asparagus Crostini with Sundried Tomato

Croûte with Parfait de Canard & Confit à l'orange

### **Hot**

Spanish Tortilla

Mini Vegetarian Quiches

Chicken Satay with Peanut Dip

Chipolata Sausages with Sesame Seeds & Honey

Goujons of Plaice with Caper Mayonnaise

Filo Tartlet with Mushroom Stroganoff

Prawn Parcels with Lemon & Dill Dip

Mini Cottage Pies

Pizza Juillenne with Goat's Cheese & Mushrooms

Chicken Tikka with Cucumber Riata

Stir Fried Vegetables in Filo Pastry Cup

***\* The following cold and hot canapés are also available for an extra £2.75 per person***

### **Cold**

Mini Yorkshire Puddings with Roast Beef & Horseradish

The B.L.T. Canapé

Cherry Tomato with Pesto & Bocconcini on Shortbread

Spicy Naan with Smoked Chicken Mousse Coriander & Mango

### **Hot**

Thai Fishcakes with a Sweet Chilli Dip

Duck Crispy Pancake Twist

Thai Chicken with Coriander Mayonnaise

Tail of King Prawn in Filo Pastry with Sweet & Sour Sauce

**Sweet Canapés are also available at £3.20 per person, per item plus V.A.T.**

Lemon & Almond Scone Topped with Lemon Fromage Frais Mousse & Kiwi

Strawberry Dipped in Dark & White Chocolate

Strawberry Scoop and Filled with A Brunoise of Mango & Mint

Sablé encased with Passion Fruit Mousse and Topped with Candied Lime Zest

Rich Chocolate Brownie with Raspberry Cream & Fresh Raspberry

Mini Exotic Tartlet Filled with a Vanilla Cream

Mini Pavlova Topped with Chocolate & Banana Mousse, Banana Crisp and Desiccated Coconut