



## SAMPLE MENU – CANAPÉS

<b>Any six canapés</b>	<b>£7 per head</b>
<b>Any eight canapés</b>	<b>£8.50 per head</b>
<b>Any ten canapés</b>	<b>£10 per head</b>
<b>Additional canapés</b>	<b>£1 per canapé</b>

### CANAPÉS – MEAT

- Rare roast beef served on sourdough bread with horseradish
- Italian bresaola (air-dried beef) with rocket and parmesan wrap
- Three seed wafers served with chicken liver parfait and fig balsamic
- Chorizo parcels with rocket and piquillo pepper
- Canapé oatcake with duck rilette
- Mini mozzarella balls wrapped in 24 month matured Parma ham
- Finnochiano Salami, tapenade & Taleggio wrap
- Smoked Venison and red current roll
- Cherry tomato stuffed with a pancetta and parmesan cream
- Tandoori chicken served with a roasted cumin raita

### CANAPÉS – FISH

- Cocktail blinis with flaked hot smoked salmon and horseradish mascarpone
- Piri Piri Prawns, avocado and cucumber stack
- Whole quails egg with fresh anchovy fillet
- Canapé oatcake with Oak roast salmon and herbed cream cheese
- Smoked trout and lumpfish caviar wrap
- Peppered mackerel and pickled beetroot with horseradish cream
- Smoked salmon & goats cheese wheel
- Moroccan spiced salmon bites

### CANAPÉS – VEGETARIAN

- Mini Kebabs - mozzarella balls with semi-blushed tomatoes and basil leaves on a cocktail stick
- Canapé oatcakes with a Gorgonzola torta filling topped with a drizzle of honey
  - Gorgonzola torta is a mixture of gorgonzola and mascarpone
- Barrel aged feta, mint and olive mini skewers
- Steamed asparagus with hollandaise dip
- 12 month matured Manchego cheese served with Membrillo (Quince paste)
- Canapé Oatcake with herbed cream cheese
- Trio of cheese and fruit mini kebabs
  - Gorgonzola & chargrilled pear
  - Cheddar & chargrilled pineapple
  - Stilton & chargrilled apple
- Cherry tomatoes stuffed with creamy, herbed goats cheese
- Gazpacho shot – Spanish chilled tomato soup

