



Canapés & bowl food

2015 / 2016



Canapés

Select 4 varieties of canapés from the lists below - £12.00 per person (one hour circulation time)

Select 6 varieties of canapés from the lists below - £18.00 per person (two hours circulation time)

Cold canapés

- Goats curd, trout & apple
- Crispy spiced tuna, olive tapenade and pink grapefruit (gf, df)
- Scallop, Szechuan dressing, crispy shallots (gf, df)
- Beetroot cured salmon, avocado and wasabi mousse (gf, df)
- Smoked salmon blinis, chive crème fraiche
- Ham hock rilette, piccalilli, crouton
- Peking duck pancake, hoisin sauce
- Pork, thyme, brandy rilette, cornichons and croutons
- Marinated Korean beef, pickled kimchi
- Beetroot, horseradish, rosemary crouton
- Celeriac & truffle panna cotta, caramelised walnuts
- Goat's cheese and caramelised onion tartlet (v)

Hot canapés

- Fried potato and truffle cream
- Crispy basil prawn, chilli mayonnaise
- Salt cod cake, green pea puree and mint
- Salt cod brandade, crispy seaweed
- Tempura prawn, harissa mayonnaise
- Kentucky spiced chicken, smoked BBQ sauce
- Pork cigar
- Mini pork and chorizo sausage roll
- Lamb kebab, smoked whipped aubergine
- Pork belly croquettes, toasted corn cream
- Chorizo "pig in blanket"
- Mini lamb and couscous sausage roll
- Homemade chicken nuggets, truffle cream, parmesan, garlic and thyme
- Three cheese croquette, roast capsicum aioli (v)
- Halloumi, feta and sundried tomato puff (v)
- Wild mushroom and Taleggio cheese rice balls
- Cumin and mint falafel, tzatziki



Bowl Food

Select 3 varieties of bowl food from the lists below - £15.00 per head

Select 6 varieties of bowl food from the lists below - £30.00 per head

(Individual dishes circulated through the room on service trays over a 1 hour period)

Savouries

- Confit duck and plum jam wraps
- Mini sausage & Mash with thick onion gravy
- Confit salmon slider with lemon crème fraiche, Spanish onion with capers
- Truffle & Wild Mushroom Risotto with shavings of Grana Padano, Truffle Oil & Cracked Black Pepper Spicy Vietnamese prawn roll (v)
- Piri piri chicken burger with cool mayonnaise
- Mini steak and ale pie with tomato relish served with mash & gravy
- Mini fish and chip cups with tartar sauce
- Chorizo “Hotdog” in a seeded bun with mustard mayonnaise
- Tiger prawn and Pac choi red thai curry with fragranced rice
- Vegetable tagine served with seasoned cous cous, pomegranate seeds & yogurt (v)
- Vegetarian Thai salad (v)
- Chinese Chilli chicken served with stir fried vegetables
- Tuna nicoise salad
- Mini ‘Mac & Cheese’ pots with garlic bread croutons (v)
- Basil linguine, roasted Mediterranean vegetables with buffalo mozzarella (v)
- Chargrilled chicken ceaser salad with croutons

Dessert

- Dark chocolate cheesecake with praline cream
- Lemon meringue pie
- Lemon tart with Chantilly cream
- Chocolate and Chantilly cream profiteroles
- Warm chocolate & salted caramel brownie bites
- Banoffi Flan
- Warm chocolate ganache tart
- Raspberry compote, elderflower jelly and mascarpone mousse (gf)
- Strawberries and cream (gf)
- Banana and nutella crepes