



Canapés

Cured Meat Canapes – croustarde with local cured meats and mayonnaise
Baby baked potatoes with sour cream and caviar (V)
Focaccine Farcite with mushrooms and thyme (V)
Filo Tartlets with spicy coriander prawns (V)
Parmesan and Pine Nut Biscottini with green olives (V)
Tomato and Basil Crostini (V)
Aubergine and Pine Nut Pizzette (V)
Sundried Tomato Pesto Palmiers (V)
Mini Cornish Pasties
Mini Pork Pies – made with 5 cuts of pork
Mini Mushroom and Potatoes pies (V)
Smoked Trout on dill scones with horseradish cream
Spicy Prawn Crostini (V)
Pork in teriyaki & ginger on skewers
Ginger & Hoisin Chicken Drummettes
Venison Scotch Egg – with Quail Egg
Baby Bagels with roasted red onion, goats cheese and chives (V)
Roast beef and horseradish cream finger sandwiches
Smoked salmon and chive cream finger sandwiches (V)
Egg and Cress finger sandwiches (V)
Cherry tomatoes with crab and tarragon mayonnaise (V)
Prawn and Tzatziki Cucumber Boats (V)
Quail Egg, fish roe and mayonnaise Croutes (V)
Crab and Tarragon Bouchee (V)
Sigara Borek with Asparagus and Parmesan (V)
Cheese Puffs (V)
Chorizio Puffs
Honey and Sesame Sausages
Ham and Dijon mustard croissants
Salmon and quail egg bruschetta (V)
Quiche – bacon & onion, salmon, tomato & broccoli
Confit of Duck with Onion Confit Croutes
Stick Asian Salmon with hoisin sauce Croutes
Grilled Beef with Salsa Verde Croutes
Steak with Horseradish cream on Yorkshire Pudding
Minted Lamb Kebab with Tahini and Honey Dip
Mini Hamburgers with onion and pickle

Sweet Canapés

Strawberry and Pistachio mini Meringues
Raspberry and Hazelnut mini Meringues
Normandy Apple tarts (V)
Mini Apple Galettes (V)
Mini Mango Galettes (V)
Mini Chocolate Brownies (V)
Mini Lemon Brownies (V)



Chicken drumettes, Quail Egg & Sticky Asian Salmon



Normandy Apple Tart



Confit of Duck



Honey and Sesame Sausages

