

Sample Canapés Menu

Cold Items

Smoked Salmon Blinis with Dill Mustard, Sour Cream and Avruga Caviar

Smoked Salmon Canapés on Granary Bread with Lemon Juice and
Cracked Black Pepper

Quails Eggs with Basil Cream Cheese and Parma Ham served on Crostini

Roasted Mediterranean Vegetables with Homemade Pesto
Served on Crostini
(Vegetarian)

Brie de Meaux with Caramelised Onions on Toasted Brioche
(Vegetarian)

Bruschetta with Plum Tomatoes, Mozzarella and Fresh Basil
(Vegetarian)

Caesar Salad Tartlets with Croutons, Parsley and Fresh Parmesan
(Vegetarian)

Miniature Yorkshire Puddings with Pink Roasted Beef
Watercress and Horseradish

Bruschetta with Carpaccio of Beef, Rocket and Parmesan Shavings

Peking Duck Pancakes with Hoi Sin, Scallions, Cucumber and Capsicums

Yellow Fin Tuna Sushi with Avocado, Asparagus and Ginger
With Sweet Soy to dip

Bang Bang Smoked Chicken Tart with Toasted Sesame Seeds and Peanuts

Parmesan Wafers with Red Pepper Cream and Sun Blushed Tomatoes
(Vegetarian)

Chicory Leaves with Stilton, Walnuts and Poached Pears
(Vegetarian)

Minted Blinis with Pink Roasted Rump of Lamb
With Redcurrants and Tzatsiki

Miniature Poppadums with Chicken Tikka, Fresh Mango and Coriander

Brioche with Paté de Foies Gras and a Confit of Shallots
(75p price surcharge)

Mediterranean Prawns wrapped in Mange Tout
With a Saffron and Lime Dip

Tortilla Wraps with Guacamole, Sour Cream, Refried Beans and Spicy
Salsa
(Vegetarian)

Chilled Gazpacho Soup served in Shot Glasses
(Vegetarian)

Hot Items

Cumberland cocktail Sausages stuffed with Gruyere Cheese
And wrapped in Smoked Bacon

Cumberland Cocktail Sausages tossed in Granary Mustard, Honey and
Parsley

Swiss Cheese Beignets with Fresh Thyme tossed in Fresh Grated
Parmesan
(Vegetarian)

Yucatan Chargrilled Chicken Skewers marinated in Orange, Lime and Chilli
served with an Orange, Mango and Coriander Dip

Lamb Brochettes with Rosemary, Mint and Redcurrants with Minted
Yoghurt to dip

Thickly Sliced Pink Roasted Fillet of Beef skewered
Served with homemade Béarnaise Sauce
(75p price surcharge)

Thai Vegetable Spring Rolls with Sweet Chilli and Honey Dipping Sauce
(Vegetarian)

Wild Mushroom and Asparagus Risotto Cakes with a Gorgonzola Cream
(Vegetarian)

Fish and Chips in Miniature Newspaper Cones

Small Homemade Hamburgers
With Onion Marmalade in Sesame Seeded Buns

Lemongrass Chicken Skewers with Apricot Sauce to dip

Vegetable Money Bags with a Plum Dipping Sauce

Miniature Eggs Benedict with Fresh Parmesan

Sesame Seeded Prawn Toast
Served on a bed of Fried Seaweed with Sweet Chilli Sauce

Steamed Dim Sum with Sweet Soy to dip
(with vegetables or pork)

Smoked Salmon Fishcakes with Fresh Dill and Homemade Tartare Sauce

Toasted Brioche with Wild Mushroom Stroganoff and Fresh Chives
(Vegetarian)

Tempura Vegetables with Chilli, Lime, Soy and Honey to dip
(Vegetarian)

Skewers of Norfolk Duck with Mango, Orange and Maple Syrup