Hot and Cold Canapés 2017

**Hot Canapé Menu**
£9.50 per person + VAT

**Meat**
- Cocktail Sausage with Herbs and Honey (2 per portion)
- Chorizo and Mashed Potato in Filo Basket
- Duck Pancake with Spring Onion
- Baby Croque-Monsieur
- Mini Hot Dog with Onion Relish
- Mini Pizza
- Duck Twist
- Chicken Stir Fry with Mange Tout in Filo Cup
- Baked Potato, Green Mash & Black Pudding, with Caramelised Red Apple
- Pork Belly with Apple Sauce and Crackling
- Devils on Horseback
- Mini Moussaka

**Fish**
- English Fishcake - Tartar Dip
- Smoked Haddock Fishcake - Hollandaise Dip
- Thai Fishcake - Sweet Chilli Dip
- Tail of King Prawn Tempura - Sweet & Sour Sauce
- Chinese Prawn Toast with Dip

**Vegetarian**
- Tortilla Cup with Mushroom Stroganoff
- Spanish Tortilla
- Baked Potato with Provencal Salsa
- Mini Vegetarian Quiche
- Tartlet of Eggs Benedict
- Vegetable Frittata Sundried Tomato
- Parsnip and Sweet Potato Rosti with Chilli Chutney

**Cheese**
- Jacket Potato with Gruyere and Sea Salt
- Filo Parcel of Feta, Basil, Red Onion and Black Onion
- Three Cheese Croquet Monsieur
- Mini Cheese Beignet with Sun Dried Tomato

This service carries a minimum number of 30 covers.

Please select 3 canapé choices – you will receive 1 of each choice per person.

We recommend that you cater for vegetarian needs in your menu choices. Please notify us of any additional special dietary requirements at least 10 working days prior to the event.

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**Cold Canapé Menu**
£7.00 per person + VAT

**Cold Meat**
- Blinis with Smoked Bacon Mousseline and Bacon Crisp
- Parfait de Canard on Square Rye Bread with Confit de Orange
- Smoked Ham on Brown Bread with Gherkin
- Spicy Naan with Smoked Chicken Mousse Coriander and Mango Pearl

**Cold Fish**
- Salmon Mousse, Emince of Smoked Salmon Blinis
- Open Prawn with Tomato Mousseline on Pain de Mie
- Blinis with Mascarpone and Avruga Caviar
- Tuna Mousseline with Celery and Peppers on White Bread
- Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread

**Cold Vegetarian**
- Sundried Tomato Bread, Olive and Tomato Tapenade, Mixed Peppers
- Avocado Mousse with Parmesan Herb of Provence Olive on Tomato Bread
- Feuillet of Caviar d’Aubergine and Sweet Pepper

**Cheese**
- Goats Cheese with Italian Parsley and Sundried Tomato Feuillet
- Grape with Cream Cheese and Pistachio Nut
- French Goats Cheese, Tomato Tapenade, Yellow Peppers on Toast

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