

CANAPÉ SELECTION

Beef Carpaccio on Crostini with Truffle Oil and Parmesan Shavings.
Peking Duck with Sesame Seed, Ginger and Scallions on Dried Apricot.

Parma Ham Rose with Dolce latte and Figs on Crostini.

Char-grilled Chicken with Spicy Tomato Salsa on Sweet Potato.

Parcel of Smoked Salmon filled with Smoked Trout Mousse and Chives.

Crab Salad and Avocado Salsa tower with Lolo Rosso on Shortbread.

Walnut Bread with Mature Stilton Figs.

Quenelle of Chicken Liver Parfait with Aubergine Relish on Crostini.

Char-grilled Asparagus with Parma Ham and Sundried Tomato.

Prime Beef Tartar with baked Cheese on Grated Rosti Potato.

Baked Cold Salmon with Tarragon Sauce on Roast Potato.

King Scallop with Yellow Salsa and fresh Herbs on Crostini.

Salad Nicoise in home made Filo Basket.

Smoked Salmon with Quail Egg, Sunny-Side-Up on Blinis.

Tomato Concassée Tapenade, Baby Basil in Greek Cucumber Cup.

Gruyere Cheese and Leek Tartlet.

Vol au Vents, Waldorf Salad, Tuna Mayonnaise.

Crudités mixed Dips.

Mozzarella, Tomato and Avocado Crostini.

Caramelised Red Onion and Wild Mushroom Tart.

Crispy Duck Salad with red Chilli and Kumquat in Filo.

Moroccan Marinated Chicken, dried Apricot and Mango Chutney on Naan.

Cocktail Prawn Salad with Creamy Crab Pate on Spinach Tortilla.

Spicy Crab Salad and Radicchio in Filo cup with curly Endive and Avocado Salsa.

Quail Egg Nicoise with Olive Tapenade and Anchovy.

Avocado Salsa with Mexican Prawns on Tortilla Cup.

Crostini of Fresh Pesto with Char-grilled Mozzarella and Grilled Peppers.

Each Canape Selection is Freshly prepared using the very best produce.

Please make your selection from the options. Choose 8 items from the menu above.