

Canapes

● Meat Selection

Peppered fillet of beef, served rare on a Brioche croute topped with fresh strawberry and red onion marmalade.

Smoked chicken, mango and snipped coriander leaves in a filo cup.

Hot Thai Beef on cool cucumber topped with Coriander salad.

Chorizo, grilled chicken, crispy sage sticks.

Full English- bacon, egg tomato on mini toast.

Oak Smoked duck and Balsamic berries on a Melba croute with rocket leaves.

Lavender short bread with warm roasted fillet of lamb rolled in garden herbs and Quince Mini.

Lamb and roasted sweet potato tarts topped with red onion marmalade.

Bacon and date wraps.

Chorizo and chicken bites.

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● Fish and Seafood

Teriyaki tuna, pickled ginger, and Japanese radish.

Sesame baked Thai enthused fish cakes with sweet chilli jam.

Mini tuna burger with Wasabi mayonnaise.

Bloody Mary prawn cocktail on a Melba croute.

Rosemary flavoured sea bass on a garlic croute topped with beetroot horseradish.

Creamy smoked haddock tart with a parsley mash.

Home made taramasalata on rye with a fine fennel salad.

Gravad lax, pink peppercorns and dill wrapped in Seaweed with mascarpone.

Louisiana Crab cake with sour cream and spring onion dip.

Caipirinha salmon with, lime and ginger.

Seared, herb crusted Tuna on a bed of seaweed with olive and shallot Vinaigrette.

Teaspoons topped with fresh Lobster cocktail with Cognac Mary Rose sauce.

Char – grilled garlic and chive King Prawns with Wasabi Hollandaise.

Sun blushed tomato and marinated anchovy on a herb croute.

Why not have our magnificent sushi bar with Sushi Chefs finishing and serving Sushi and Sashimi to your guests.

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● Vegetarian Selection

Sun dried tomato tart with goats' cheese mousse and with crispy basil.

Potato rosti with herbed crème fraiche and lemon zest.

Shot of tomato soup topped with Basil Puree.

Warm Polenta cake topped with melting mozzarella and sun dried tomato.

Sweet corn fritter with Dolcelatte and fig compote.

Strawberry mini shot with Burgundy.

Asparagus soldiers with lemon and dill Hollandaise.

Mini Welsh rarebit with Worcestershire sauce served separate.

Somerset brie with Balsamic marinated strawberry.

Hot Yorkshire puddings with a mushy pea dip.

Blue cheese, cheese cake with fresh fig.

Marinated olive, mozzarella, cherry tomato, and cracked black pepper and Basil oil.

White bean puree with roasted garlic and Thyme in a filo tartlette topped with crispy basil.

Filo baskets filled with Balsamic roasted vegetables and topped with Feta cheese.

Dolcelatte with white grape on a Ciabatta croute.

Soft cheese and tomato tapenade with asparagus.

Mediterranean vegetables and red onion chilli jam on sun dried tomato toast.

Blue cheese, pear and walnut tart.

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● Sweet Selection

Limoncello and cream in bitter chocolate cups.

Sour cherry Waffles with mascarpone mousse.

Mini scones topped with Fresh raspberry jam, clotted cream and mint.

Almond biscotti with Dolcelatte and fresh strawberry.

Baby chocolate choux buns with a chocolate and chestnut and filling.

Baby Brownies topped with crème fraiche and Morello cherry compote.

Palmier biscuit topped fresh strawberry and Cointreau compote with dark chocolate pieces.

Dark chocolate flavoured vodka smoothie shot.

Fruit flavoured smoothie shots.

Baby lemon meringue pies.

Mascarpone chocolate mini tartlettes topped with fresh strawberries.

Nutella mousse with orange syrup