

CANAPÉS

MEAT – COLD

Rare Roasted Beef on a Mini Yorkshire Pudding with Caramelised Onion and Horseradish Crème Fraiche

Five Spiced Duck served in a Wonton Cone with Cucumber and Spring Onion

Seared Fillet of Lamb on a Olive Shortbread with Oven Dried Cherry Tomato and Salsa Verde

Thai Beef Salad with Mango, Peanut and Coriander served in a Filo Basket

Smoked Chicken, Feta and Olive in a Watermelon Box

Carpaccio of Beef on a Crostini, With Rock Salt, Truffle Oil and Reggiano Shavings

MEAT – WARM

Chargrilled Chicken Skewers with Smoked Almond Satay Dip

Roasted Fillet of Lamb on a Rosemary Skewer

Apple Glazed Crisp Pork Belly on a Mini Potato Rosti

Lapsang Souchong Glazed Duck Breast on Sweet Potato Rosti with Kumquat Confit

FISH & SHELLFISH – COLD

Tartar of Salmon with Lemon, Capers and Crème Fraiche served in a Crisp Filo Basket

Smoked Salmon on a Potato Cake with Beet Root, Caviar and Crème Fraiche

Hand Rolled Sushi with Tuna or Salmon and Pickled Vegetables, Soy Mirin Dip

King Prawns Marinated in Soy, Lime & Ginger served on Chopsticks with Ponzu Dipping Sauce

Tuna Ceviche with a Coriander and Crème Fraiche Dressing in a Cucumber Cup

FISH & SHELLFISH – WARM

Wild Sea Bass with Sticky Black Rice, Miso dressing and Shiso served on a China Spoon

Panko and Herb Crusted Salmon with Japanese Mayonnaise Mayo

Cornish Crab Cakes with a Parsley and Lemon Aioli

Rare Seared Tuna Rolled in Sesame Seeds with a Wasabi Hollandaise

Caviar and Chips served with Crème Fraiche

Lobster in Filo Basket, Poached Quail Egg and Lime Hollandaise

Shots of Lobster Bisque with Crème Fraiche and Coral Dust

VEGETARIAN – COLD

Roquefort and Quince Jelly served on a Walnut Short Bread

Shot Glass of Gazpacho with a Pesto Straw

Bundles of Thai Asparagus served with a Thai dipping Sauce

Mini Quail Eggs Caesar Salad in Filo Baskets

Rice Paper Rolls with Pickled Vegetables, Glass Noodles and Soy Lime Dip

Courgette Wrapped Feta and Sunblush Tomato with a Rosemary Mist

Parmesan Shortbread with Goat's Cheese and a Pear and Raisin Chutney

VEGETARIAN – HOT

Apple Wood Smoked Cheddar Croquettes with Gooseberry Chutney

Asparagus, Pea and Mint Risotto Served in a Tiny Cone with a Parmesan Crisp

Dolcelatte Soufflé on Walnut Croute with Sweet Red Onions and Balsamic Fig

Wild Mushroom Tart with Truffle Oil and Rock Salt

Cherry Tomato Tarte tatin with Mozzarella and Balsamic Syrup

Mini Brioche filled with Wild Mushrooms and Bearnaise Sauce

SWEET

Rose Water Custard Tart with Strawberry Compote

Elderflower, Strawberry and Gold Leaf Jelly with Crème Chantilly and Short Bread

Hazelnut and Dark Chocolate Brownie

Mini Meringues with Passion Fruit Mousseline and Glittered Berries

Tiramisu in Tiny Chocolate Cups

Sharp Tart au Citron with Frosted Raspberries

Exotic Fruit Skewers with White and Dark Chocolate Dip

Shot Glass of Summer Berry Fool

SWEET - SERVED WARM

Hot Chocolate Soufflé Tarts

Bread and Butter Pudding Served on a White China Spoon

Mini Apple Crumble Tarts with Custard

Mini Rhubarb Tarts with Custard