

CANAPÉ MENU

CANAPÉS ARE PRESENTED ON OVAL SERVICE FLATS DRESSED WITH LINEN SERVED 'GONDOLA STYLE' BY OUR PROFESSIONAL WAITING PERSONNEL

HOT SELECTION

SINGAPORE CHICKEN SATAY
WITH A SPICED PEANUT SAUCE.

SAVOURY LAMB MEATBALLS
WITH A TOMATO & ROSEMARY DIP.

HICKORY SMOKED PORK BACK RIBS
WITH HOI SIN & SPRING ONIONS.

CHORISO & ROAST PEPPER CROSTINI

BACON & SPRING ONION KROMESKIES.

SIRLOIN OF BEEF TERIYAKI BROCHETTES.

SMOKED HADDOCK, LEEK & POTATO CAKE
WITH SAUCE VERTE

SALMON & DILL VOL AU VENTS
IN A WHITE WINE CREAM.

GOATS CHEESE & BLACK OLIVE MINI QUICHE

WONTON SEAFOOD PARCELS
WITH A RED CHILLI DIP.

SPICED VEGETABLE SAMOSAS
WITH A CUCUMBER RAITA.

MINI CHICKEN SATE KEBAB
WITH PEANUT SAUCE

SAVOURY STEAK BITES
WITH PEPPER SAUCE

MINI QUICHE LORRAINE

ASSORTED MINI PIZZA

COLD SELECTION

DUCK LIVER PARFAIT ON A BRIOCHE CROUSTADE
WITH BABY APPLES.

SMOKED CHICKEN & MANGO TARTLETS
WITH CORIANDER PESTO.

CARPACCIO OF LAMB TENDER LOIN
WITH ROCKET & PARMESAN.

SMOKED TURKEY & PECAN NUT WHIP
IN A PASTRY BARQUETTE.

ROSETTE OF OAK SMOKED SALMON
WITH BABY CAPERS

MARINATED HERRING FILLET
WITH GRAINY MUSTARD ON RYE.

CHERRY TOMATO FILLED
WITH SHRIMP & GUACAMOLE.

FINE RATATOUILLE TARTLET
WITH WHITE ANCHOVIES

FOREST MUSHROOMS AND CAPER CROSTINI.

CASHEL BLUE CHEESE AND CANDIED PEAR
ON A CELERY BARQUETTE.

SEMI SUNDRIED TOMATO AND GOATS CHEESE
ON A BASIL PESTO CROSTINI

ROLLED RARE BEEF AND GREEN BEAN
WITH HORSERADISH CREAM

SEARED TERIYAKI STYLE TUNA
WITH WASABI PASTE (COLD)

FOIE GRAS AND PORT JELLY
ON MINI BRIOCHE

GRAVEDLAX ON WHOLEMEAL CROUTON
WITH DILL MAYONNAISE

SMOKED SALMON
ON DILL BISCUIT WITH HORSERADISH CREAM (COLD)

CHERRY TOMATO
WITH LIME CRABMEAT STUFFING (COLD)

QUAILS EGG WITH ROAST TOMATO BUTTER
ON BABY BRIOCHE