

## canapés

### cold

tea cured quails eggs with sea salt and pink pepper corn crush home made mayonnaise

Scottish smoked salmon with fresh strawberry and mint pesto on brioche

mini cheese scone with rare roast beef and horseradish cream

sevruga tart with creamed cauliflower

rosemary marinated lamb with mint pesto on melba toast

Gressingham duck confit with orange marmalade in a crisp filo cup with chives

tartare of Aberdeen angus beef in a silver teaspoon , grated egg and a fine brunoise of shallots

crayfish cocktail with mustard cress and a bloody mary mayonnaise

### hot

pumpkin risotto cakes with rose petal jelly

stilton rarebit with pear and rocket pesto

Scottish salmon fishcakes with pancetta and watercress salsa to dip

English prawns in a crisp beer batter with minted mushy pea dip

chunky chips with warm foie gras cream

goats cheese with carpaccio of beetroot and pickled ginger

diver scallops wrapped in denhay ham with béarnaise sauce

pork and apple cocktail sausages with a rhubarb dip

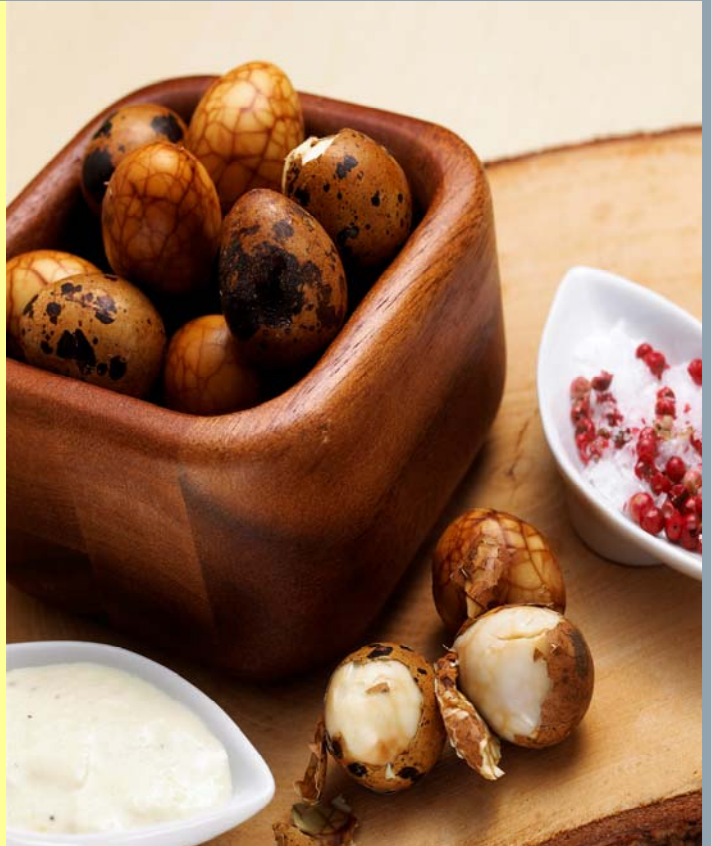
### dessert canapés

char grilled pineapple kebabs with stem ginger cream dip

gooey baby chocolate brownies topped with dark chocolate ganache

hazelnut mini meringues with rose petal cream

mini shots of irish coffee



## Chef's recommendations

Make sure that you choose a mixture of canapés to suit all tastes and dietary requirements.

Don't forget the favourites – the sweet canapés at the end of the event!

Hot canapés may not always be available dependant on your venue choice so check with us and we will advise the best mix for your event.

Contact us on 0870 850 1848 to discuss in greater detail