

HOT CANAPÉS

MEAT BITES

Lavender lamb skewers with cucumber, mint and mango salsa
'Haute' dog, with apple, sage and onion chutney served in a finger bun

Crispy potato disk topped with fillet steak and béarnaise sauce

Mini cheeseburgers with tomato chilli jam in a sesame bun

Baby venison and blueberry puff pastry pies

Oriental chicken served on a lemon grass skewer

Wild boar and apple sausages with honeyed parsnip puree

VEGETARIAN

Pea and feta risotto cake with smoked paprika cream

Vegetarian spring rolls with sweet soy

Caramelised red onion and goat's cheese puff tart garnished with micro basil

Asian spiced beignet with fresh coconut salsa

Vintage Brie, cranberry and basil mini muffins

FISH BITES

Thai fish cakes with plum sauce

King prawn rolled in pastry with sweet chilli sauce

Salmon & crab beignet served with sweet and sour tomato sauce

Freshly dill crumbed Plaice goujons and chips in a wooden cone with a homemade red onion tartar sauce

Seared scallops with apple crumble crust

PUDDINGS - WARM AND DECADENT

Dinky donuts with cinnamon sprinkle and mango coulis

Sticky toffee pudding with butterscotch sauce and clotted cream

Double chocolate pecan brownie

Pumpkin pie

Pecan pie with a whipped bourbon cream

Sticky ginger cake with vanilla custard

CAKETAILS – ALCOHOLIC CUPCAKES

Piña colada, Mint and lime Mojito, Strawberry Daiquiri, Chocolate Baileys

COLD CANAPÉS

MEAT BITES

Parma ham, Roquefort and roast fig on toast
Oriental duck wraps
Char-grilled lemon myrtle chicken, basil mayo in a croute basket
Rosemary Yorkshire pudding, rare roast beef, horseradish cream
Curry butter chicken on mini poppadum's with candied chilli
Baby focaccia buns filled with spring lamb, harissa and mizuna
Beef Carpaccio with creamed rocket and parmesan on crisp bread

VEGETARIAN

Parmesan shortbread thins with goat's cheese, oven dried cherry tomatoes, red onion marmalade and baby green basil
Anti-pasti skewer with pesto roasted pepper and courgette, kalamata olive and mini mozzarella
Savoury jammy dodgers; peppered cream cheese and red onion jam sandwiched between sage biscuits
Asian slaw and roasted peanut rice paper roll
Mini croustades filled with asparagus salad, poached quails egg and saffron aioli

FISH BITES

Stone bass ceviche on a plantain crisp
Salmon tartar with crème fraîche and wasabi flying fish roe
Beetroot cured salmon blinis with sour cream and chives
Corn fritters with crab cocktail topped off with mango salsa
Seared tuna niçoise in a crispy cone
Grilled tiger prawn, green papaya and chilli salad on a spoon

PUDDINGS - COLD AND INDULGENT

Apple tarte tatin with creamed mascarpone
White, dark and milk chocolate dipped strawberries
Homemade chocolate liquor truffle
Pear and almond tart
Strawberry custard tart
Glazed lemon tart
Lemon meringue pie
Wholemeal banana bread
Fresh berry and mascarpone tarts

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We can also provide the mini pots menu