

## Cold Canapés: 2012

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the following lists of cold, hot and sweet canapés. Alternatively we would be happy to design a suitable menu to suit your requirements.

<b>Prices</b>	For 30-50 guests	£13.00 + VAT per guest
	For 51-100 guests	£12.00 + VAT per guest
	For 101 or more guests	£11.00 + VAT per guest

Prices are reduced if canapés are sold in conjunction with other food.

### Meat

Melon wrapped in Parma Ham  
Bang Bang Chicken Skewer  
Naan Bread Crouton with Chicken Tikka and Riatta  
Rare Rolled Roast Beef with Peppered Boursin  
Smoked Duck on Toasted Brioche  
Oriental Chicken Salad in a Filo Basket  
Chorizo Sausage and Halloumi Cheese Skewer  
Crouton with Carpaccio of Beef, Tarragon Mayonnaise  
Tartlet with Thai Green Curry  
Duck Paté, Caramelised Orange  
Crispy Bacon and Cream Cheese on Toasted Granary



### Fish

Prawn Cocktail in a Spoon, Bloody Mary Sauce  
Brushetta, Tuna Tartar  
Smoked Salmon and Crème Fraiche on Toasted Granary  
Smoked Haddock, Egg and Chive Tartlet  
Miniature Gravavlax Skewer with Dill Mayonnaise  
Crouton with Fresh Salmon Mousse and Lumpfish Caviar  
Salmon Tartar on a Dill Scone  
Crouton with Crab and Jerusalem Artichoke Salsa  
Miniature Tartlet with Grape, Cream Cheese and Prawn  
Crouton with Devilled Crab Mousse and Stuffed Olive  
Filo Pastry Basket, Prawns with Sweet Chilli and Lime  
Beetroot Cured Salmon with Horseradish Cream

### Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts  
Rosemary Shortbread with Tomato Bavarois  
Roasted Cherry Tomato with Feta and Basil Mousse on a Herb Brushetta  
Crouton with Stilton Mousse and Almond  
Asparagus Panna Cotta on Toasted Brioche  
Tartlet with Roasted Peppers and Blue Cheese  
Miniature Tartlet with Confit of Red Onion and Sour Cream and Chive  
Mushroom Roulade with Fresh Herbs

## Hot Canapés: 2012

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### Meat

Miniature Yorkshire Pudding, Roast Beef and Horseradish  
Deep Fried Baby Peking Duck Pancake with Hoisin Sauce  
Baby Cheese Scone Topped with Leek and Smoked Sausage  
Selection of Satay with Dipping Sauce  
Crisp Pork Belly with Apple Chutney  
Pan Fried Asparagus Wrapped in Pancetta  
Lightly Spiced Baby Sausages  
Apricot and Prune Wrapped in Bacon  
Moroccan Spiced Lamb Served in a Spoon



### Fish

Scallop Wrapped in Bacon  
Tiger Prawn in Filo Pastry with Sweet Chilli Dip  
Sesame Prawn Toast  
Thai Fish Cake  
Salt and Pepper Squid with a Squeeze of Lime  
Battered Smoked Haddock, Pea Puree Dip  
Deep Fried Pork, Prawn, Ginger and Spring Onion Won Ton  
Miniature Scotch Woodcock  
Tiger Prawn Pan Fried in Garlic and Chilli Butter  
Miniature Salmon en Croute  
Red Mullet with Saffron Sauce, Served in a Spoon  
Marinated Tuna Brochette  
Salmon Teriyaki with Sesame Seeds

### Vegetarian

Miniature Tartlet with Goat's Cheese and Sun Dried Tomato  
Wild Mushroom, Tomato and Tarragon Tartlet  
Parmesan Risotto Balls, Pesto Sauce  
Gruyere Cheese Gougères  
Cheddar Cup Filled with Ratatouille  
Miniature Brie and Cranberry Tartlet  
Deep Fried Mushroom Beignets  
Miniature Roasted New Potato with Sour Cream and Chive  
Vegetable Tempura  
Stilton Soufflé  
Falafel with Chilli Chutney

## Sweet Canapés: 2012

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Almond and Apricot Frangipane  
Tartlet with White Chocolate Mousse and Strawberry  
Bitter Chocolate Snobinette with Chantilly Cream  
Miniature Praline and White Chocolate Éclair  
Strawberries Dipped in Chocolate  
Chocolate Truffle  
Sablee Viennoise  
Almond and Pistachio Nut Florentine  
Tartlet with Crème Pâtissière and Fruit Compote  
Pear Beignet  
White Chocolate and Pistachio Fudge  
Fruit Skewers, Honey and Yoghurt Dip  
Miniature Scone with Clotted Cream and Raspberry Jam  
Raspberry Marshmallow

Seasonal  
Miniature Christmas Pudding  
Mince Tart



## Bowl Food: 2012

Bowl food dishes are a perfect middle way between canapés and a full meal. Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés. We recommend choosing six different dishes from the following menus for an event lasting between two and three hours.

### Prices

For 30-50 guests	£15.50 + VAT per guest
For 50-100 guests	£14.00 + VAT per guest
For 100 or more guests	£12.50 + VAT per guest



### Salads

Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Greek Salad with Calamata Olives  
Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté  
Confit of Duck and Watercress Salad, Orange Compote  
Sesame Chicken Salad, Chilli and Lime Dressing  
Bacon and Avocado Salad with Duo of Pepper Dressings  
Goat's Cheese Salad with Cherry Tomatoes  
Seared Marinated Tuna Salad with a Mango Salsa  
Warm Salad of Chorizo and New Potatoes with Fragrant Oils

### Pasta and Rice

Smoked Haddock Kedgeree  
Minced Beef Lasagne  
Vegetable Lasagne (Vegetarian)  
Wild Mushroom Risotto (Vegetarian)  
Penne with Tomato and Pesto (Vegetarian)

### Served with rice

Chilli Con Carne  
Thai Green Chicken Curry  
Thai Red Chicken Curry  
Beef Stroganoff with Sour Cream  
Chickpea Stroganoff (Vegetarian)  
Oriental Duck with Cashew Nuts

### Traditional

Pork and Leek Hot Pot  
Crispy Battered Cod, Chips, Tartar Sauce  
Steak and Kidney Pie

## Bowl Food: 2012

### **Served or topped with mashed potato**

Shepherds Pie  
Cottage Pie  
Cumberland Sausages, Red Onion Gravy  
Fish Pie  
Navarin of Lamb



### **Served with roasted new potatoes**

Navarin of Lamb  
Blanquette of Lamb  
Chicken with a Wild Mushroom Sauce  
Beef Bourguignon  
Pheasant in a Red Wine Sauce (Seasonal)

### **Served with Couscous**

Moroccan Lamb with Apricots and Prunes  
Roasted Vegetable Ratatouille (Vegetarian)

### **Desserts**

Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavaois, Cranachan with a Honey and Whisky Cream  
Rich Chocolate Pot, Honey Tuille  
Crème Brulé, Coconut Tuile  
Bread and Butter Pudding  
Hot Sticky Toffee Pudding with Fudge Sauce  
Apple Crumble with Custard