

# Evening snacks

## Asian platter 10.00

Chicken yakitori, lamb samosa, vegetable spring roll, onion bhaji

*Minimum order 10 guests*

## Middle Eastern platter 10.00

Lamb kofte, falafel, hummus, tzatziki, wholemeal pitta

*Minimum order 10 guests*

## Mediterranean platter 10.00

Antipasti, roasted Mediterranean vegetables, marinated olives, assorted breads

*Minimum order 10 guests*

## Market Deli platter (v) 7.00

Marinated olives, cheese filled sweet peppers, lavosh

## Assorted nibbles 3.00

Rice crackers, roasted peanuts, mini pretzel

## Rustic breads 4.00

Olive oil, balsamic

## Appetisers 3.00

*Minimum 4 items per person*

*Minimum order 10 guests*

Onion bhaji (v)

Lamb samosa

Vegetable samosa (v)

Chicken samosa

Mini chicken pie

Pork pie

Duck and hoisin spring roll

Breaded mushroom (v)

Vegetable spring roll (v)

Crispy vegetable parcels (v)

Chicken tikka

Crispy fried scampi

Chicken yakitori

## Canapés 3.00

*Minimum 4 items per person*

*Minimum order 10 guests*

Spicy naan with smoked chicken mousse coriander and mango pearl

Parfait de canard on square rye with confit de orange

Spicy chorizo with avocado salsa and black olive

Mini Bagel of Smoked Chicken Mousse with Grapes

Pastrami roll with mustard mayo on crostini

Fresh fig wrapped in Parma ham

Smoked salmon with salmon mousse and lemon zest on brown bread

Open prawn with tomato mousseline on pain de mie

Seared tuna nori-maki with ginger

Roulade of smoked salmon on rye with crème fraiche and pink peppercorn

Smoked mackerel pate on cucumber cup with black olive

King prawn in mini basket with mango salsa

Sundried tomato bread, olive and tomato tapenade, mixed peppers (v)

Grape with cream cheese and pistachio nut (v)

Yorkshire pudding with babaganoush and red peppers (v)

Beetroot shortbread with goats cheese and beetroot chutney (v)

Mozzarella bocconcini on tomato bread with sundried tomato (v)

Avocado mousse with parmesan herb of Provence olive on tomato bread (v)