

# CANAPÉ MENU

£ 2 1 . 6 0 F O R 5 I T E M S

## Meat

Blinis with Bacon mousseline and bacon crisp  
Parfait de canard on Flat Bread with confit de orange  
Spicy naan with smoked chicken mousse coriander and mango pearl  
Spicy chorizo with avocado salsa and black olive  
Emince of chicken madras with mango pearls  
Fresh fig wrapped in parma ham

## Fish

Blinis with Mascarpone and Avruga Caviar  
Tuna Mousseline with Celery & Peppers on White Bread  
Egg soufflé with trout mousse and lemon zest  
King prawn in mini basket with mango salsa  
Mini bagel with creme fraiche and smoked salmon tartar  
Open Prawn with Tomato Mousseline on White Bread

## Vegetarian

Sundried Tomato Bread, Olive and Tomato Tapenade, mixed peppers  
Avocado Mousse with Parmesan Herb of Provence Olive on Tomato Bread  
Yorkshire Pudding with Caviar d'Aubergine and Sweet Pepper  
Half quails egg madras on feuillette  
Feuillette with Aubergine Mousse and red peppers  
Cucumber with Red pepper and ginger hoso-maki

## Cheese

Goats Cheese with Italian Parsley and Sundried Tomato on Feuillette  
Grape with Cream Cheese and Pistachio Nut  
Stilton Mousse with Pecan Nut, Fig Chutney on Blinis  
Smoked Applewood Cheese Fan with Cranberry on Blinis  
Beetroot Shortbread with goat cheese and beetroot chutney  
Mozzarella bocconcini on tomato bread with sundried tomato

### All prices are per person and exclude VAT

All menus subject to availability.

If you require allergen information please contact a member of staff.

All guests dietary requirements must be provided at least 6 full working days prior to the event start date- dietaries provided after this time will not be catered for.

Please be aware we have a nut and gluten production kitchen so we cannot guarantee no cross contamination.

