

Spring-Summer Canapé Menu 2010

Cold

Smoked salmon on dill blini with crème fraiche or horseradish cream
 Sesame seared tuna on shortbread with oven dried tomato and lime dressing
 Stem ginger and chilli prawn skewers
 Cray fish with sun-dried tomato aioli on bruschetta
 Smoked trout on crispy wonton with chives
 Mini bagels topped with smoked salmon, cream cheese and dill
 Retro prawn cocktails in filo baskets
 Squid ink noodles with marinated squid served on spoons
 Cucumber cups with spiced tuna cerviche with sesame seeds
 Spicy crab salad in filo tartlets

Grilled beef fillet with salsa verde croutes
 Fillet of lamb on minted pea blinis with redcurrant compote
 Roast beef and Yorkshire puddings with horseradish cream
 Crispy duck pancakes with shredded duck, spring onion, cucumber and hoi sin sauce
 Parma ham wrapped asparagus
 Rice paper rolls of seared beef marinated in ginger and soy with a spicy ginger dip
 Smoked chicken with guacamole on corn pancakes
 Minted pea fritters and beef carpaccio with horseradish cream

Quail's egg with celery salt/smoked paprika/sesame seeds (v)
 Mini Caesar salad served in filo baskets with quail eggs (v)
 Goat's cheese and olive tapenade on parmesan shortbread (v)
 Sun-blushed tomato pesto and mozzarella on crostini with miniature basil leaf (v)
 Caramelised red pepper and gorgonzola tartlet (v)
 White bean puree in tartlets with oven-dried tomato
 Pesto and oven dried tomato on parmesan shortbread
 Selection of sushi served with pickled ginger, Wasabi and soy sauce
 Goat's cheese and mint wrapped in char-grilled courgettes

Hot

Fishcakes with tartar sauce
Fish and chips served in cones
Seared queen scallops with a black bean puree served on Chinese spoon
Thai crab cakes with sweet chilli sauce
Teriyaki salmon skewers with a spring onion and sweet soy dip
Marinated cod on a pea and mint puree on potato rosti
Smoked haddock and dill risotto balls with parmesan mayonnaise

Chorizo beignet with a parmesan dip
Chicken yakatori skewers
Pesto coated chicken skewers
Fillet of lamb marinated in shallots and honey on a skewer with a rosemary sauce
Duck with chilli and mango wonton parcels
Honey and herb sausages with a mustard dip
Gingered chicken cakes with coriander dip
Mini beef burgers with gherkins and ketchup

Mushroom and walnut tartlets (v)
Chilled gazpacho soup sips (v)
Broad bean risotto cakes with a crème fraîche and basil sauce
Vegetable spring rolls with sweet chilli dip
Roasted red pepper and gorgonzola tartlets with rosemary
Sun dried tomato and gruyere beignets with herbed aioli
Baby new potatoes with goat's cheese, tapenade and chives
Gorgonzola and fennel tartlets
Red onion, goat's cheese and thyme tartlets

Sweet

Strawberries dipped in chocolate
Chocolate and pecan nut studded brownie
Mini crème brulee spoons
Profiteroles with dark chocolate and rosewater cream
Mini pavlovas with seasonal fruit
Lemon tart with raspberries
Minted summer fruit skewers
Rhubarb puff pastry tartlets

Pricing @ £15 per person

Prices exclude VAT, hire equipment and staffing
Prices are based on eight choices and subject to minimum order for 25 people