

Canapé's

£2.75 each

Vegetarian

(served chilled)

Artichoke, slow roast cherry tomato & truffle mascarpone tartlets

Asparagus, red pepper, chive & wasabi nori rolls with soy sauce

Avocado hummus filo cones with marinated red peppers & kalamata olive

Baby cucumber cups with black olive tapenade, mint, feta & dried tomato

Beetroot & Parmesan pavlovas with cream cheese & slow roast tomato

Bloody Mary cherry tomatoes on edible dirt

Char-grilled courgette ribbon cannelloni with soft cheese & sun dried tomato paste

Gorgonzola & chervil cheese cake with quince jelly on sweet pastry discs

Pan fried courgette & saffron potato frittata squares with soya bean puree

Pea & rocket blini with roasted red pepper, shallot & caper salsa

Roquefort & pine nut tartlets with pear confit

Spinach & Parmesan roulade with slow roast tomato & soft cheese

Stilton cheese cake with port & grape jelly

Sweet corn & courgette fritters with avocado mousse & piquillo pepper

Tomato & parsley polenta cubes with avocado, roasted red peppers & soya bean

Vietnamese vegetable rice paper rolls with a caramelized hot sour dipping sauce

Vegetarian

(Served warm)

Baby fondant potato cups with sundried tomatoes, crème fraiche & chives

Beetroot & carrot rosti with creamed feta cheese & sun blushed grape

Beetroot tart tatin with balsamic reduction, pecorino, micro rocket & avocado oil

Breaded sweet potato, butternut & stilton cubes with tamarind caramel

Feta cheese pastry rolls with a garlic, mint & yoghurt dip

Garden vegetable tartlets with truffle pea puree & slow roast tomato

Hallumi & roasted baby vegetable sticks with red onion glaze

Kervella goats cheese & chili jam tartlets with muscavado roasted grapes
Leek & Appleby Cheshire cheese tartlets with cranberry jelly
Sundried tomato risotto cakes injected with balsamic caramel & rocket pesto
Wild mushroom aranchini filled with mozzarella & white truffle aioli

Seafood & Fish

(Served chilled)

Asian spiced Cornish crab on watermelon cubes with coriander cress
Asparagus spears wrapped with smoked salmon & dill aioli
Black & white sesame seared wild salmon skewers with bloody Mary aioli
Blow torched wild salmon tataki with crispy spinach & sticky soy
Coriander gremolata tiger prawn & cantaloupe melon skewers
Filo cone of poached lobster with mustard, dill & citrus aioli & Sevruga caviar
Filo cones of smoked trout, pickled ginger & garlic cress
Filo cups of classic prawn cocktail with Mary Rose dressing
Granary cups of salmon tartar with capers, chive & sour cream
Morcombe bay shrimps with pea, lime & chervil mayonnaise on fondant jersey royals
Nori rolls of wild salmon, avocado, chive & red pepper with wasabi & soy
Prawn & Asian crispy vegetable rice paper rolls with caramelised fish sauce
Salsa verde tiger prawn & piquant pineapple skewers
Sherry vinegar & lime salmon ceviche with pipettes of yuzu dressing
Sumac filo cones filled with smoked salmon mousse, ginger preserve & chives
Tuna Nicoise fondant stack with olive tapenade, cherry tomato & soft egg
Tuna tataki chop stick salad rolls with micro watercress, pickled carrot & furikake

Seafood & Fish

(Served warm)

Chili, salt & black pepper squid in bamboo cones
Cones of battered cod with triple cooked fries & tartar sauce
Cones of breaded scampi with lemon & parsley mayonnaise
Dill roasted sea bass sticks with fennel & pernod puree
Green lip mussel patties with lemon mascarpone & salmon roe

Hot & sour king prawn skewers
King prawn miso pipettes with crispy seaweed
Lemon grass & ginger crab cakes with coriander & Parmesan paste
Lobster bisque & cognac soup shots with crème fraiche & Avruga caviar
Lobster thermadore tartlets
Miniature fish pies with cod, bass, salmon & prawn topped with smooth mash
Miniature tuna burgers with green pepper, sweet corn & tomato salsa
Pan fried queen scallop with garden pea puree on crispy sweet potato
Prawn, baby spinach, buffalo mozzarella & truffle oil miniature gourmet pizzas
Roasted prosciutto & monk fish skewers with lime aioli
Seared queen scallops on sweet potato crisps with truffle pea puree
Smoked haddock, salmon & dill fish cakes with parsley, lemon & grain mustard dressing
Smoked haddock, trout & dill croquettes with avocado, parmesan & coriander paste
Tapioca lemon sole with saffron & dill mayonnaise
Turmeric battered sea bass with tartar sauce in bamboo cones

Meat & Poultry

(Served chilled)

Aromatic duck confit & mustard cress on watermelon cubes
Asian duck rillettes with spiced kumquat on crispy lotus root
Ballotine of foie gras on toasted raisin bagel with caramelised onions
Balinese chicken satay with spicy peanut sauce
Box Farm lamb carpaccio with dehydrated tomato & salsa verde on crostini
Chicken Caesar chicory cups with Parmesan, blushed tomato, garlic aioli & croutons
Chicken, calvados & Cox apple mousse on pickled walnut with tarragon jelly
Duck parfait on toasted brioche with cranberry compote
Foie gras parfait on toasted brioche with chili date & tamarind chutney
Japanese beef salad rolls with crisp Asian vegetables & shiso cress
Lemon grass & ginger chicken sticks with red curry dressing
Pan fried fillet of beef on toasted brioche with horseradish & slow roast tomato
Pancake cones of aromatic Barbary duck with chives & cucumber
Pork cider rillettes & cherry apple with macadamia nut dukkah

Pork, calvados & rhubarb rillet on granary melba toast
Rare beef carpaccio crostini with horseradish, slow roast tomato & Parmesan shard
Roast lemon chicken parfait with tarragon jelly on apple crisps
Seared beef & crispy vegetable rice paper salad rolls with tamarind caramel
Smoked chicken & furikake panko balls with caramelised fish sauce
Smoked chicken, mango chutney, rocket & baby mozzarella pancake rolls

Meat & Poultry

(Served warm)

Balinese chicken satay with spicy peanut sauce
Caramel chicken skewers dusted with macadamia dukkah
Chorizo & roast vegetable tartlets with pea & mint puree
Duck confit, icing sugar & pistachio filo pastillas
Fillet mignon skewers with sauce béarnaise
Gremolata & treacle chicken with saffron, celery & dill aioli
Ham hock & Dijon croquettes with smooth pea puree, avocado oil & red amaranth
Honey glazed duck with grain mustard mash & crackling in tear drop spoons
Kashmiri lamb kofte skewers with rialto
Miniature beef & mushroom duxelle Wellingtons with béarnaise sauce
Miniature beef sausages filled with truffle mousseline potato & onion marmalade
Miniature cheese burgers with tomato relish, mayonnaise & mustard cress
Miniature chicken, Manchego & tarragon burgers with tomato relish
Moroccan tagine chicken skewers with tahini & apricot puree
Pork fillet & pineapple satay with spicy peanut sauce
Rare roasted garlic & rosemary lamb fillet sticks with rialto
Roasted breast of Gressingham duck on potato rosti with plum jelly
Slow roast crispy pork belly cubes with rhubarb pear coulis & crispy sage
Venison, button onion & Parisienne potato skewers with red currant jam

Sweets

(served chilled)

Amaretto pavlovas with raspberry, mint & wattle seed cream

Chocolate dipped strawberries
Elderflower & jasmine cheesecake on lemon shortbread
Espressoaholic - amaretto cups filled with mocha mousse & coffee bean
Glazed clementine & lemon tartlets
Glazed lemon tartlets with blueberries
Lemon curd, peach & raspberry cheese cake served in shot glasses
Lime curd meringue tartlets
Milk & white chocolate cake pops with strawberry powder
Miniature banoffee pies, with banana, Chantilly cream & caramel
Miniature key lime pies
Passion fruit cups filled with vanilla & mascarpone
Quinoa, chocolate, caramel & rock salt glitter cups
Raspberry crème brulee tartlets
Spoons shots of strawberry, mint, edible flower & Prosecco jelly shots
Tiramisu tartlets dusted with cocoa
Toffee cherry apples
Traditional French macarons - chocolate, pistachio, lemon, raspberry & coffee
White chocolate, raspberry lamington lollipops

Sweets

(Served warm)

Miniature rhubarb, Cox apple, cinnamon & custard crumbles
Tear drop spoon of sticky pudding

Minimum order of £500