

Canapé Sample Menu 2009

Fish

Crispy lobster tempura with aioli

Caviar and chunky chips with homemade mayonnaise

Scallops, apple jam and black pudding bon-bon

Lemon marinated crayfish tails, with tomato and saffron risotto served in mussel shells

Vegetarian

Feta and spinach croustades with crushed pine nuts and fresh thyme

Warm Goats Cheese and Fresh Fig on Honeyed Toast

Butternut squash soup with coriander crème fraiche and parmesan crisps (shot glass)

Black truffle, gruyere and quince jelly on brioche sandwiches with basil

Meat

Duck breast, crème fraiche and sweet black cherry jam on warm bilinis

Miniature wok- fried bbq pork strips with peanut oil and a sweet chilli dipping sauce

Sweet Potato cube encased in roasted leg of lamb with a balsamic and rosemary glaze

Red thai chicken skewers with coconut shavings and fresh coriander

Dessert

Chocolate cups with honeycomb and a vanilla cream (served in a shot glass)

Homemade treacle tarts topped with a quenelle of devonshire clotted cream

Pineapple and chilli soup with a vanilla fromage frais foam (served in a shot glass)

Lemon and strawberry candy floss with a sherbet dip

Pistachio and chocolate macaroon sandwiches

** This is just a small number of Canapés we can offer. For a full Canapé menu please contact us.*