CANAPÉS – MENU 1

This menu is a real crowd-pleaser and with any of our desserts, it is a nice end to a party. Every mouthful is delicious.

SERVED HOT
Scallops in handmade pastry shells with pea and nori puree
Spiced pork belly with crispy ginger and crushed green apple salsa
Cherry and smoked tomato tarte tatin with boccocino and pesto (v)
Fresh asparagus and steak with a smoked butter hollandaise
Miso aubergine and spinach terrine (v)

SERVED COLD
Parmesan wafer with quail’s egg, enoki mushrooms, truffle mayonnaise
Smoked chicken and bacon aioli served in a filo tartlet
Coconut pancakes with five spiced duck in a plum sauce
Chilli-cornbread flower pots with crab tian, spiced avocado and jalapeno chillies
Caramelised fresh fig, red pepper and lime mascarpone bruschetta

PUDDING
Gooey chocolate brownie with Tia Maria cream

(v) vegetarian
CANAPÉS – MENU 2

The harmony of the flavours and textures in this stylish menu makes it a popular choice with the after eight dessert a talking point end to a party.

SERVED HOT
Mini bacon and egg breakfast with truffle shaving
Lobster slider in mini brioche with nantua sauce
Duck and sweet potato dumplings with a sweet chilli dip
Beetroot crusted lamb with a pomegranate molasses dip
Mini jacket potatoes topped with sour cream and chives (v)

SERVED COLD
Trout ceviche served on puffed fish skin
King prawns tossed in herbs served with an aioli dip
Malaysian chicken, fresh lime and coconut squares
Carpaccio beef wrap with wild rocket, pesto and cream cheese
Moringa biscuit with goat’s cheese and goji berry jam (v)
Chilli-roasted feta and watermelon (v)

PUDDING
After eight mint – chocolate praline, fresh mint mousse and mint jelly

(v) vegetarian
SUPERFOOD CANAPÉ MENU

We are endeavoursing to give you canapés that will make you feel great and energised after eating rather than that over-indulged feeling.

SERVED HOT
Nut encrusted chicken with a maca thai dip
Turmeric marinated lamb with a spiced lentil dip
Kale and chickpea fritter with smoked tomato salsa (v)

SERVED COLD
Chilli-cornbread flower pots with crab tian, spiced avocado and jalapeno
Acai crusted duck breast on wild rice cake with a blueberry compote
Moringa biscuits topped with creamed goat’s cheese and goji berry jam (v)
Coriander, fennel crusted tuna wrapped in nori with a wasabi cream
Quinoa blinis with mackerel, horseradish cream and pickled beetroot
Parmesan wafer with quail’s egg, and truffle mayonnaise (v)

(v) vegetarian