

intense
amusing
tantalising



Canapés hot

Warm bloody mary

served in a shot glass with a seared scallop

Okra balti

with green chilli poppadums

Cornets of financial times

filled with pommes frites, served with a smoked fish and fennel dip

Miniature yorkshire puddings

filled with sliced rare fillet of beef, mustard mash and crispy sage leaves

Yellow thai chicken

speared on hickory sticks with crispy seaweed

Wonton chilli prawns

with chilli and chive jam, served on banana leaves

Roast king prawns

wrapped in pancetta with a smoked garlic aioli

Chorizo and barlotti bean tartlets

topped with parmesan crisps

Whole seared scallops

served in the shell on samphire grass with a lemon hollandaise

Asian vegetable and ginger crispy rolls

with a date and tamarind dipping sauce

Steamed chicken

and chive wonton dumplings served with a plum and cumin chutney

Seared red tuna and parmentier potato

served in bamboo boats with a béarnaise sauce

Seared red mullet

with carpaccio of beetroot, vanilla salt and ruby cress

Sliced loin of venison

with a ginger and rhubarb chutney and sweet potato crisps

Canapés cold

Buttered filo baskets

filled with sweet onions, rocket, pine kernels and marinated feta

Peking duck pancakes

with cucumber noodles, spring onion ribbons and hoi sin sauce

Mini piquant bell peppers

filled with fresh basil leaves and mozzarella pearls

Cucumber cups

filled with blue swimmer crab and saffron aioli

Mango and smoked salmon sushi

with pink ginger and wasabi

Antipasto of artichokes, sunblush tomatoes & asparagus crostini

topped with rhubarb chutney

Coriander and lime hummus

with roast Mediterranean vegetables and deep fried basil leaves

Confit of goose

with sliced smoked duck breast and gingered snow peas

Carpaccio of red tuna

on naan bread with lime, spring onion and sweet chilli

Grilled asparagus

wrapped in parma ham

Miniature goats cheese cheesecake

on a rye crouton with garlic cress

Fresh oysters

served on crushed ice with shots of chilled Guinness

Canapés spoon

Seared sea bass

with lime and chervil mascarpone and crisp leek noodles

Caesar salad

finished with sweet cured herring and parmesan shavings

Tomato and basil jelly

topped with buffalo mozzarella pearls

Roast asparagus tips

wrapped in pancetta with quails egg and za'atar spice

