

# CANAPE MENU 1

BLINIS WITH SMOKED SALMON & DILL

CRUDITE & OLIVES

FILO CUPS OF PRAWN & AVOCADO

PARMESAN CUPS WITH GOATS CHEESE MOUSSE

CHICKEN SATAY WITH PEANUT DIPPING SAUCE

PRAWN BOATS

CROSTINI WITH SUN-DRIED TOMATO TAPENADE (V)

~OOO~

DIPPED STRAWBERRIES

## CANAPE MENU 2

BLINIS WITH GRAVADLAX & FRESH DILL SAUCE

FILO CUPS WITH DUCK & HOI-SIN

TORTILLA CRISP WITH SEARED TUNA, WASABI & PICKLED GINGER

PARMESAN & POPPYSEED BISCUITS

\*MINI YORKSHIRE PUDDINGS WITH BEEF & HORSERADISH CREAM

\*TEMPURA PRAWNS WITH THAI CHILLI SAUCE

\*QUAIL EGG & PANCETTA TARTS

\*THAI CHICKEN ROLLS

\*CHICKEN SATAY WITH PEANUT DIPPING SAUCE

FRESH GUACAMOLE WITH CRUDITE

GRILLED ASPARAGUS WITH AIOLI

~OOO~

DIPPED STRAWBERRIES

\*COULD BE SERVED HOT

## CANAPE MENU 3

\*TEMPURA PRAWNS WITH CHILLI SOY

SEARED TUNA ON TORTILLA CRISPS WITH STRAWBERRY & PESTO  
CROSTINI WITH SUN-DRIED TOMATO TAPENADE WITH BLUE CHEESE

CHORIZO & KING PRAWN SKEWERS

BLINIS WITH GRAVADLAX & FRESH DILL SAUCE

PRAWN & AVOCADO BOATS

PORK & PANCETTA TERRINE ON TOASTED BRIOCHE

CHICKEN SATAY WITH PEANUT DIPPING SAUCE

PARMESAN CUPS WITH GOATS CHEESE & CHIVE MOUSSE

\*MINI YORKSHIRE PUDDINGS WITH BEEF AND HORSERADISH

BAKED ASPARAGUS & PARMA HAM WITH AIOLI

\*MINI SHEPHERDS PIES

\*THAI FISHCAKES WITH CHILLI DIP

SEARED SCALLOPS ON PARMESAN CRISPS WITH PEA PUREE  
POLENTA MUFFINS WITH TIGER PRAWNS & DILL MAYONNAISE

~OOO~

DIPPED STRAWBERRIES

MINI LEMON TARTS

\*COULD BE SERVED HOT